WHO'S COOKING

LOWER VALLEY CRISIS CENTER

P.O. Box 93 • Sunnyside, Washington 98944

509-837-6689

LOWER VALLEY CRISIS & SUPPORT CENTER

Our agency began in June of 1978 and has become tremendously important to the lower valley. To many of the people we serve, we are their only resource.

Since the agency began we have been concerned about sexual abuse and assault. Ultimately, these concerns involve child physical and sexual abuse, domestic violence victims (both male and female), victims of incest and women and men who were sexually or physically abused as children.

The programs we currently operate are:

1. Individual counseling.
2. Interviewing of child sexual assault victims/preparing for court.
3. Children's group.
4. Adolescent girls' group
5. Indian women's group
6. Women's group
7. Adult anger control (Spanish & English)
8. Adolescent anger control groups (in all lower valley schools).
9. Parenting skills.
10. Couples adolescent anger control training group.

In 1988 the Center provided assistance counseling and support to 1,193 people from all over the lower valley. During the first six months of 1989 we served 1,135, so you can see the numbers are increasing in direct proportion to the services we offer.

Dear Friends,

What wonderful support you give to people in need in our area!

Thank you to all the businesses who made this publication possible with their donations!

Thank you to all who donated recipes! There would be no book without you. We surely wish we could have used all the tasty ideas and will save the extras for another book.

Thank you to all of our new members and sponsors. We need you.

Thank you to the volunteer and professional staff. You are doing vitally needed work.

Thanks to you who have bought and are using this book. Hope you enjoy it!

And to those who are now or have been hurt by sexual assault, child abuse, and family violence - we care and we are here to help.

A very heartfelt thank you to Sondra Pappenheim for the wonderful art work.

The Committee

Printed by Prosser Record-Bulletin
1989

TABLE OF CONTENTS

Party Fare	1 - 9
Breads	10 - 17
Casseroles	18 - 28
Desserts	29 - 54
Meats • Poultry • Seafoods	55 - 70
Vegetables	71 - 76
Soup • Salads • Dressings	77 - 90
From Men Only	91 - 102
Everything Else	103 - 111
Cooking Terminology	113 - 122

Served Fresh Daily

See what's cookin' every Monday through Friday.
Featuring Local News, our "Special of the Day!"

DAILY SUN NEWS

520 S. 7th Street
P.O. Box 878
Sunnyside, WA 98944

News or Advertising
837-4500
Circulation - 837-3701

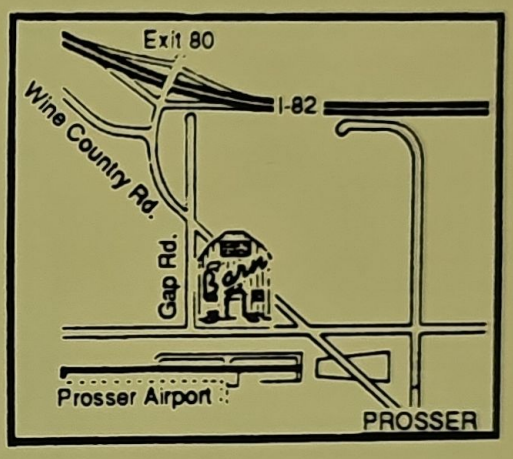
PARTY FARE

The *Barn* Motor Inn

WINE COUNTRY ROAD • PROSSER, WA • 509/786-2121

LOCATION:

- 500 feet from I-82's exit #80
- 1 mile from downtown Prosser
- 500 feet from Prosser Airport
- 30 miles from Tri-Cities
- 50 miles from Yakima
- within minutes of 15 wineries
- 15 minutes from a public golf course



TARIFF:

- SINGLE $36 to $ 42
- DOUBLE $42 to $ 54
- SUITE $95 to $107
- Extra person in room $6
- Children under 12 - Free

Based on double occupancy and availability • Check-out time is noon.

Accommodations: 28 guest rooms • 2 suites • 2 meeting rooms • banquet facilities for up to 200 • lounge • restaurant • outdoor pool • cable color television • large-free parking area for cars, trucks, buses • 16 full service RV parking sites • video arcade room, • gift shop • air conditioning in all rooms • room service • wake up calls.

The Barn Restaurant offers full menus for breakfast, lunch and dinner.

The Barn Restaurant
serves only
Washington States wines.

We offer discounts for corporations, government representatives, tour groups and tour guides. Special packages are available for wedding parties, honeymooners, wine tours and farm tours.

For reservations, call 509/786-2121

HOT BUTTERED RUM MIX

- **1 lb. Brown Sugar**
- **Cinnamon to taste**
- **1 lb. Butter**
- **1 qt. Vanilla Ice Cream**

Allow butter and ice cream to soften, blend all ingredients together.

In cup: **1 - 2 T. Mix, 1 Jigger Rum**

Fill cup with boiling hot water, sprinkle with nutmeg.

Donda Waggoner

HOLY GURU PUNCH • MANGO-LIME

- **2 lbs. large ripe Mangos** (peel and pit)
- **1/2 C. Sugar**
- **8 Mint Springs** (optional)
- **2 C. Dark Rum**
- **additional Ice**
- **1/2 C. fresh Lime Juice**
- **8 Lime Slices**

Cut 8 small mango slices, set aside, chop and puree remaining mangos with lime juice and sugar in blender. Pour into tall pitcher, add rum and 24 cubes to blender, blend until finely crushed, add to mango puree. (Can prepare 1 hour ahead, cover and refrigerate.)

TO SERVE: Fill 8 highball glases with a pour punch, thread a mango wedge and lime onto toothpick and arrange on rim of glasses. Garnish with mint and serve. (Serves 8)

Vicki Meyer

BOWLE (German) PUNCH

- **Fifth of Tequilla or Brandy** (optional)
- **2 or 3 bottles of White Table Wine**
- **Pineapple Chunks, Strawberries, or Canned Peaches** (choose1 fruit and cut into bite size)
- **1 bottle Club Soda**
- **1 bottle Ginger Ale**
- **1 bottle Champagne**

Pour Tequilla over fruit plus 5 or 6T. of sugar and marinate overnight. When ready to serve, combine all ingredients with ice in punch bowl.

If you don't use Tequilla or Brandy, marinate with 1 bottle of wine.

Monica Raymond

BANANA GOODIE

- **1 fully ripe Banana**
- **3 to 4 tsp. Sugar**
- **1 Egg**
- **1/2 T. Vanilla**
- **1-1/2 C. Milk**

Put all ingredients into blender and mix well, drink immediately. Serves 1 person.

Mary Dewey

PUNCH

- **1 large Frozen Orange Concentrate**
- **1 large bottle Ginger Ale**
- **1 large Pineapple Juice**
- **3 cans water using large orange juice can**
- **1 small Frozen Lemonade**

Mix in your punch bowl, add ice and serve. Makes 44 cups. If you need more, mix next batch in large Tupperware bowl, then add to your punch bowl

Virginia Evans

Prosser Dry Cleaners and Laundromat

612 8th Street
Prosser, Washington

Norman & Judy Manka

786-3003

TUCKER

TUCKER CELLARS

Route 1, Box 1696
Highway 12 at Ray Road
Sunnyside, Washington 98944
(509) 837-8701

BANANA CRUSH PUNCH

- **6 C. Water**
- **1 - 46 oz. can Pineapple Juice**
- **1 - 6 oz. can Lemonade**
- **1-1/2 C. Sugar**
- **1 - 12 oz. can frozen Orange Juice**
- **5 Bananas (mashed)**

Freeze then add Sprite to taste.

Bev Garvey

CHRISTMAS PUNCH

- **6 C. Water**
- **1 can 48 oz. Pineapple Juice**
- **6 Black Tea Bags**
- **1/2 C. Sugar**
- **1 can 6 oz. frozen Orange Juice**

Heat water just to boiling, remove from heat, add tea bags, steep for 20 minutes. Remove bags and toss. Add juices and sugar. Serve warm, but do not boil.

Socorro Rocha

AZTEC TEQUILA PUNCH

- **4 C. Tequila**
- **2 - 46 oz. cans Unsweetened Grapefuit Juice**
- **1 C. Lemon Juice**
- **Ice Cubes**
- **1 - 28 oz. btl. Ginger Ale**

In a large bowl combine Tequila and lemon juice. Slowly pour in chilled grapefruit juice and the Ginger Ale. Serve over ice in a large pitcher. Makes 25 to 30 (6 oz.) servings.

Rosie Rumsey

KAHLUA

- **2 C. Sugar**
- **1/4 C. Inst.Coffee** (not freeze dried)
- **2 C. Water**
- **1 fifth Vodka or Brandy**
- **1/2 C. Water**
- **1 Vanilla Bean**

Boil sugar and water for 5 minutes, add coffee and water, let cool. Add Vodka or Brandy, Vanilla Bean. Let stand for 30 days.

Judy Manka

EASTWAY CINEMA 3

ROY and JEANINE HALLETT

Eastway Shopping Center

SUNNYSIDE, WASHINGTON

• 837-3900 •

FRAPPE (Slush Punch)

- 1 qt. Boiling Water
- 1 - 46 oz. Pineapple Juice
- 2 pkg. Lime Jello (or any flavor)
- 1/2 C. Sugar

Combine and freeze above ingredients. Before serving crush frozen punch with fork and add: 2 bottles Ginger Ale and stir.

Naoma White

HOT CHOCOLATE MIX

We make at least one big batch of this every winter . . . usually two so we can have some to give as little gifts . . . it is just delicious!!

- 1 box (1 lb., 6 oz.) Powdered Milk
- 2 lbs. Coffee Mate
- 2 lbs. Nestle Quik
- 1 box Powdered Sugar

Find the biggest container you have . . . I mean BIG . . . mix all the above ingredients together and then store in tightly covered containers. Fill cup 1/3 to 1/2 full with mix . . . add boiling water to top and stir. Serve.

Sharon Cooper

NEW POTATOES and CAVIAR

Elegant and Easy Appetizer

- 12-15 small new red potatoes
- 1/t tsp. Seasoned Salt
- 1 C Sour Cream
- dash of White Pepper
- 2 T. Horse Radish
- 1 - 2 oz. jar Caviar
- Red Lettuce Leaves (washed and patted dry)

Wash potatoes (leave skins on), place in microwave dish, cover and cook until tender (do not overcook). Remove potatoes from microwave and refrigerate until completely cooled. Mix sour cream, horse radish, seasoned salt and pepper in a small bowl. Slice potatoes about 1/2 inch thick and arrange them on a tray that has been lined with red lettuce leaves. Top each potato slice with a small spoonful of sour cream mixture and a dot of caviar. Excellent served with a Brut Champagne.

Diana Hamilton

GLAZED MEATBALLS

- 1 lb. Ground Beef
- 1 tsp. Salt
- 2/3 C. (10 oz.) Grape Jelly
- 1/2 C. Dry Bread
- 1 Egg
- 1 small Onion (chopped)
- 1 C. Chili Sauce

Combine ground beef, bread crumbs, onion, salt and egg. Shape in 1-inch balls. In sauce pan combine meatballs and remaining ingredients, simmer 20 minutes. Serve warm in chafing dish. May be made ahead.

Thelma Walsworth

GIFFENS DEPT • STORE

548 6th St. • Sunnyside, WA 98944
837-5404

Boy Scouts' Supply Headquarters

DYK'S TAVERN

Pool • Darts • Shuffleboard
Food • Punch Boards • Pull Tabs

1216 Meade Avenue
Prosser
Bob and Bev Simi

SAUSAGE BALLS

- **1 lg. Jimmy Dean Hot Sausage**
- **2 C. Bisquick**
- **2 C. Sharp Cheddar Cheese** (shredded)

Mix together and form into walnut-size balls. Bake at 350 degrees until light brown - 15 to 20 minutes. Sweet mustard for dipping optional.

Barbara Borg

HORS D' OEUVRES ARTICHOKE

- **2 - #2 cans Artichoke Hearts**
- **1 C. Best Foods Mayonnaise**
- **1 C. Parmesean Cheese**
- **Garlic Powder**
- **Paprika**

Cut artichokes in four pieces, place each in pan, spread mayonnaise evenly on top. Sprinkle with Parmesean cheese and garlic. Bake 325 degrees for 20 minutes. Sprinkle with paprika.

Ilene Mellor

APPETIZER MEATBALLS

Always a Hit

MEATBALLS:

- **2 lbs. Hamburger**
- **2 Eggs**
- **1/2 tsp. Garlic Powder**
- **Parsley**
- **2 T. Soy Sauce**
- **1 C. Cornflake Crumbs**
- **1/4 tsp. Pepper**

SAUCE:

- **1/3 C. Catsup**
- **12 oz. bottle Chili Sauce**
- **2 T. Dry Onions**
- **2 T. Brown Sugar**
- **1 can Jellied Cranberry Sauce**
- **1 T. Lemon Juice**

Mix meatballs and roll into small balls. Combine and heat sauce ingredients. Stir until smooth and pour over unbrowned meatballs. Bake at 350 degrees for 30 minutes. Do no cover while baking.

Leona Kilian

FLINTSTONE or HAYSTACK APPETIZER

- **1 loaf Flintstone or Haystack Bread**
- **1 qt. Best Food Mayonnaise**
- **loaf of French-Type Bread** (cut into chunks)
- **1 jar Dried Beef**
- **1 pt. Sour Cream**
- **1 bunch Gr. Onions** (chopped)
- **dash or 2 Tabasco**

Cut off top of bread to form "hat". Hollow out center saving bread chunks. Mix all other ingredients and spoon into center of bread. Top with "hat". Cut up another loaf of bread . . . best if a crusty type . . . for dipping into stack. As level of dip decreases cut off chunks of stack.

Ardean Fox and Dora Hogue

DRIED BEEF DIP

- **1 jar** (5 oz. net) **Chip Beef**
- **2 T. Chopped Onions**
- **1/2 C. Sour Cream**
- **1/2 C. Pecans or Walnuts** (chopped)
- **1 Cream Cheese** (8 oz.)
- **1/2 tsp. Garlic Salt**
- **1/4 C. Green Pepper** (finely chopped)
- **2 T. Milk**
- **1/4 tsp. Pepper**

Combine cheese and milk, stir in chip beef, onion and green pepper, add seasonings, mix well, fold in sour cream. Spoon into baking dish, sprinkle nuts on top, bake at 350 degrees for 20 minutes. Serve with Melba Toast Rounds.

Nancy Pedee

CHEESE SAUCE DIP

- **1 can frozen Shrimp Soup**
- **1 roll Garlic Flavored Cheese**
- **1 can 4 oz. Sliced Mushroom Pieces and Juice**
- **1 T. Lemon Juice**
- **1 T. Worcertershire Sauce**

Combine all ingredients, stir constantly over low heat until cheese is melted. If recipe is doubled, add only juice from 1 can of mushrooms. Make sauce as thick as wanted by amount of juice added. Use cauliflowerettes for dipping.

Mary DaCorsi

SPICY BEEF DIP

- 1 lb. Ground Beef
- 1 8 oz. pkg. Cream Cheese
- 1 8 oz. can Tomato Sauce
- 1/2 C. Chopped Onion
- 1/3 C. Parmean Cheese
- 3/4 tsp. Oregano
- 1 Clove Garlic
- 1/4 C. Catsup
- 1 tsp. Sugar

Cook ground beef, onion and garlic, add tomato sauce, catsup, Oregano, sugar. Simmer 10 minutes. Remove from heat and add cream cheese and parmesan cheese. Stir until blended. Serve warm with giant Fritos or your favorite chip.

Donda Waggoner

CURRY DIP

- 1 C. Mayonnaise
- 1 tsp. Worchestershire
- 1/4 C. Catsup
- 1 T. Onion Juice
- 1 tsp. Curry Power
- 1 clove Garlic (crushed)

Make at least 1 day ahead. Sour cream can be substituted for 1/2 mayonnaise. I usually BBQ a roast and slice very thin to 2" pieces and place on a platter with a bowl of dip. This dip is also good served with cup-up vegetables.

Virginia Bradbury

MARINATED SALMON DIP

- 2 8 oz. Cream Cheese (softened)
- 1 med. Onion (chopped fined)
- 1 tsp. Summer Savory
- 8 oz. Salmon or Steelhead Filet
- 1 T. Soy Sauce
- Juice of 1 Whole Lemon
- 1 T. Worcestershire Sauce

Place fish filet in a shallow baking dish and pour rest of ingredients over the top. Let fish marinate in refrigerator for at least 2 hours. Place covered dish in microwave and cook on high for 6 to 8 minutes. Check to make sure fish is cooked but not dry. In a med. mixing bowl beat cream cheese until smooth. Add fish and all the liquid in the baking dish. Beat until smooth. Place in covered bowl and refrigerate until firm.

Can be used as a dip for vegetables or spread on crackers. It keeps in the refrigerator for about a week.

Linda Gannon

SALMON DIP

- 8 oz. can of Salmon
- 1 T. Lemon Juice
- 1/4 tsp. Salt
- 8 oz. Cream Cheese (room temp.)
- 2 T. Chopped Onion
- 1 T. Horseradish

Remove bone and skin from salmon. Cream the cheese, blending in all ingredients. Chill and serve.

Sarmite Bentley

VEGETABLE DIP

- 1 C. Sour Cream
- 1 tsp. Dill Weed
- 1 C. Mayonnaise
- 1/4 tsp. Beau Monde
- 2 T. Minced Onion
- Dash of Garlic Salt

Mix and chill overnight.

Rachel Eggertsen

GRANDVIEW
LUMBER
PRO-MART HARDWARE
D.E. Paulson
PHONE (509) 882-2298
710 W. Hwy. 12 • Grandview

GOLDEN RULE STORE
Buckley K. Bruns
T. P. Sampson
701-703 6th St.
Prosser
786-1552
"A store for the whole family"

FRUIT DIP

- **1 sm. jar Marshmallow Creme**
- **1/2 pint Sour Cream**
- **1 sm. container Cool Whip**

Taste . . . you made need to add more sour cream. Cup up melons, whole strawberries, etc., whatever fruit you prefer.

Loretta Harpster

SEAFOOD DIP

- **1 loaf White Bread** (sandwich style)
- **1 lg. Onion** (finely chopped)
- **4 Hard-boiled Eggs** (chopped fine)
- **2 sm. cans of Shrimp** (drained)
- **1 - 7 oz. Crab** (drained and cut up, canned or fresh)
- **1 C. celery** (chopped fine)
- **3 C. Mayonnaise**

Remove crust from bread, then butter each side and cut into small cubes. Add onion and eggs, mix and refrigerate overnight. In a.m. add shrimp, crab, celery and mayonnaise. Mix well, cover and refrigerate several hours before serving. Serve with crackers or taco shells.

Barbara Borg

SALMON CHEESEBALL

- **16 oz. can Red Salmon**
- **8 oz. Cream Cheese**
- **1 T. Lemon Juice**
- **2 T. grated Onion**
- **1/4 tsp. Salt**
- **1/2 tsp. Liquid Smoke**
- **6 tsp. prepared Horseradish**
- **1/2 C. Pecans** (chopped fine)
- **1/2 C. Parsley** (chopped fine)

Drain salmon, remove skin and bones. Beat into softened cream cheese along with remaining ingredients except pecans and parsley. Chill. Form into a ball and roll in pecans and parsley.

Socorro Rocha

SUPER DUNK

- **1 can Deviled Ham**
- **2 T. Horseradish**
- **1 T. Grated Onion**
- **2 T. Minced Chives**
- **1 C. Cream** (whipped)

Combine the above and serve with raw vegetables and light, sparkling Olympia Beer.

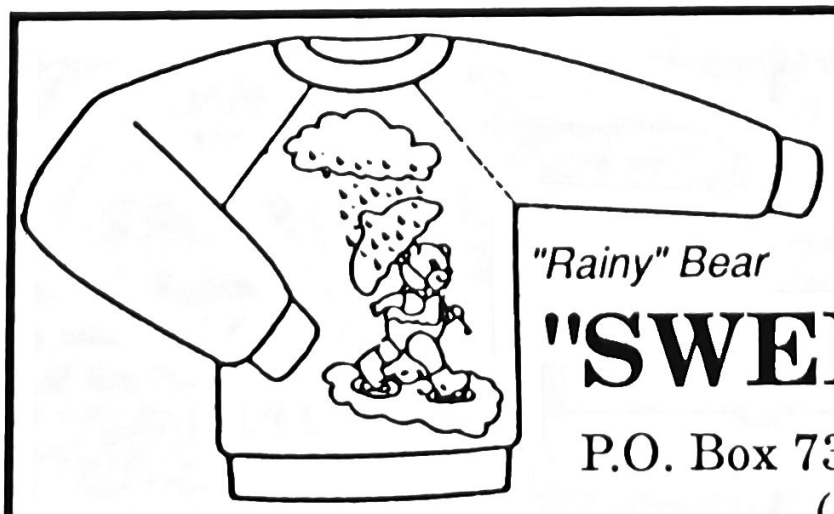
Mary DaCorsi

SALSA

- **1 lg. can Whole Tomatoes (drained then chopped)**
- **1 sm. can diced Green Chilies**
- **2 bunches Green Onions (diced, some of the green)**
- **1/2 C. Green Olives (chopped)**
- **1/2 White or Yelow Onion (chopped)**
- **1 Green Pepper (chopped)**
- **1 sm. can Chopped Ripe Olives**
- **2 T. Wine Vinegar**
- **1 T. Oil**
- **1 T. Sugar**
- **Mexican Seasoning and Tobasco to taste**
- **1 T. Menudo Mix**

Better if made 3 or 4 days ahead.

Billie Reesman



"Rainy" Bear

"SWEET SHIRTS"

P.O. Box 735 • Prosser, WA 99350

(509) 882-3282

CRAB MOUSSE

- 1 pkg. Unflavored Gelatin
- 1 can Cream of Mushroom Soup
- 1/4 C. Pimentos
- 1 can Crab Meat
- 2 T. Hot Water
- 1 - 8 oz. pkg. Cream Cheese
- 1/4 Chopped Onion
- 1 C. Mayonnaise
- 1 C. Chopped Celery

Combine mushroom soup, cheese, pimentoes over low heat until cheese melts, cool, add 1 C. mayonnaise. In separate pan melt gelatin in 2 T. hot water and stir until thin, add other mixture to gelatin and mix. Add onions, celery, and crab meat. Place in mold. Refrigerate 6-8 hours. Unmold on serving plate and serve with crackers and fresh vegies.

Ardean Fox and Dora Hogue

POOR MAN'S CAVIAR

- 3-4 oz. cans Chopped Olives (drained)
- 1 (1.6 oz.) Tube Anchovy Paste
- 1 tsp. (approx.) Olive Oil (just enough to lubricate mixture)
- 4-6 Cloves of Garlic (crushed)
- 1/2 C. freshly powdered Parmesan Cheese

Stir together all ingredients. Allow to marinate several hours or overnight in refrigerator.

Ann Tucker

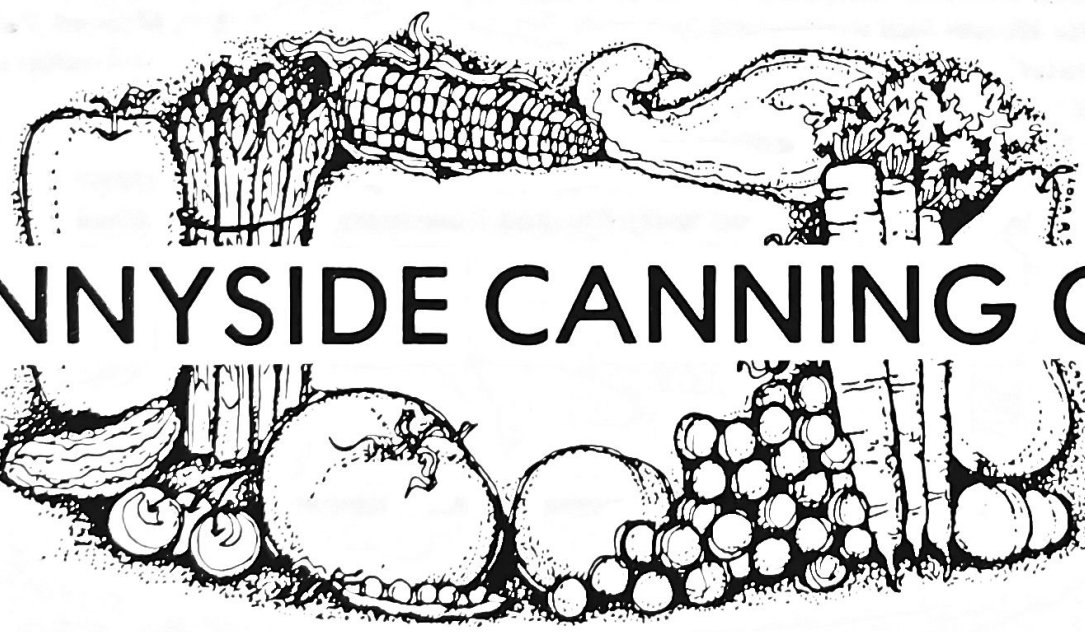
PECAN CHEESEBALL

A zesty combination of flavors

- 16 oz. Cream Cheese (softened)
- 1 C. Chopped Pecans
- 2 T. Chopped Onion
- 1 can (8-1/2 oz.) Crush Pineapple (drained)
- 1/4 C. Chopped Green Pepper
- 1 T. Seasoned Salt
- Chopped Pecans

Combine ingredients and form into a ball or log. Roll in additional chopped pecans and chill. Serve with crackers. Serves 8 to 10

Shyla Hogue



300 WAREHOUSE AVENUE

•

SUNNYSIDE, WASHINGTON 98944

•

TELEPHONE (509) 837-4188

CHEESEBALL

- **2 - 8 oz. Cream Cheese** (softened)
- **2 C. Shredded Sharp Cheddar Cheese**
- **1 T. Chopped Onion** (may use dried)
- **Dash of Cayenne**
- **1 T. Chopped Pimento**
- **Dash of Salt**
- **1 T. Chopped Green Pepper**
- **2 tsp. Worcestershire Sauce**
- **1 tsp. Lemon Juice**
- **Finely Chopped Nuts**

Combine softened cream cheese, cheddar cheese and mix well. Add all other ingredients and mix well with your hands. Form into ball and roll in chopped nuts. Chill. May be reshaped for next party.

Roberta Rincker

3-LAYER VELVEETA PRESS

- **1 lb. Loaf Velvetta**
- **8 oz. pkg. Cream Cheese**
- **large size Diced Ortega Chilis**

Let Velveeta and cream cheese stand at room temp. Roll Velveeta between 2 pieces of tin foil to 4/1" thickness. (If shape is weird just cut off edges - shape in place and re-roll) When in fairly even rectangle, spread with cream cheese. Spread drained ortega chilis on 1/2. Flip 1/2 over other. Trim edges to make pretty. Serve with Ritz crackers.

Esther Blake

DOUG'S EASY TIDBITS

- **2 cans Crescent Rolls**
- **sm. pkg. Uncle Dan's Dressing**
- **1 C. Chopped Mushrooms**
- **1 C. Grated Cheese**
- **8 oz. jar of Mayonnaise**
- **1 C. Chopped Cauliflower**
- **1 C. Chopped Olives**
- **8 oz. pkg. Cream Cheese**
- **1 C. Chopped Broccoli**
- **1 C. Grated Carrots**

Press 2 cans of Crescent rolls onto cookie sheet. Bake 350, approximately 10 minutes. Cool. Mix next 3 ingredients together . Spread on cooled crust. Add toppings.

Molly Fields

MY FRITTATA

- **2 sm. Onions browned with 1/4 lb. Fresh Mushrooms** (chopped fine)
- **1/4-1/2 ea. Garlic Powder, Oregano, Tobasco, Salt, Pepper**
- **8 oz. Artichoke Hearts** (not marinated) (cut up)
- **2 C. Sharp Grated Cheddar Cheese** (1/2 lb.)
- **1 C. Seasoned Bread Crumbs** (dill, celery seed, Beau Monde)
- **1/2 C. Zucchini** (frozen is OK)
- **2 T. Minced Parsley**
- **5 Eggs** (beaten lightly)

Put in 7 x 11 greased baking dish (I use Pam). Bake 325 degrees for 30 minutes. Cover loosely. Cool then cut in 1" squares for finger food. I have served these as a hot dish for a bridge luncheon . . . bigger proportions. Zucchini should be chopped fairly fine and I use marinate from artichokes.

Barbara Ballard

GREEN VALLEY IMPLEMENT CO.
JOHN DEERE
Highway 12 and Allen Road • Sunnyside
837-3603

HOLY GUACAMOLE

- **2 Ripe Avocadoes** (peeled and diced)
- **1-2 Cloves Garlic** (minced)
- **1/4 C. Red Pepper** (finely chopped)
- **2 T. Thinly Sliced Green Onion**
- **1 T. Dried Basil** (crushed)
- **1-1/2 T. Slivered Almonds** (coarsely chopped)
- **1-1/2 T. Lemon Juice**
- **2 T. Favorite Salsa**

DOLLOP SOUR CREAM GARNISH

- **1/2 tsp. Salt** (optional)
- **1 T. Minced Cilantro** (optional)

Peel and mash 1 avocado, mix with lemon juice, Cilantro, garlic, basil, and salt. Dice remaining avocado, fold into mixture with red pepper, salsa, green onion and chopped almonds. Garnish with sour cream. Makes 2-1/2 Cups.

Deb Holly

TEX-MEX DIP

Spread on large flat serving dish or cookie sheet the following layers:

- **1 lg. can Refried Beans**
- **3 or 5 Avocados mashed with 2 T. Lemon Juice and Salt**
- **1-1/2 lb. Ground Beef and 1 envel. Taco Seasoning Mix** (follow package instructions)
- **1 carton Sour Cream, 3/4 C. Mayonnaise, 1 envelope Taco Seasoning Mix**
- **3 Diced Tomatoes**
- **2 bunches Green Onions** (diced)
- **1 can Chopped Black Olives**
- **1 lb. Grated Cheddar Cheese** (or any combination of cheese you prefer)

Serve with taco chips.

Barbara Borg

PICADILLA DIP

- **2-1/2 lbs. Hamburger**
- **3 lg. Ripe Tomatoes (dried)**
- **2 jars Jalapeno Peppers (diced)**
- **1 lb. Sausage**
- **1 C. Raisins**
- **5 lg. Onions (minced)**
- **Salt and Pepper**

Brown meat and onions, add remaining ingredients and simmer. Serve hot in a chafing dish and dip with Doritos or Fritos.

Tina Hutson

The Studio

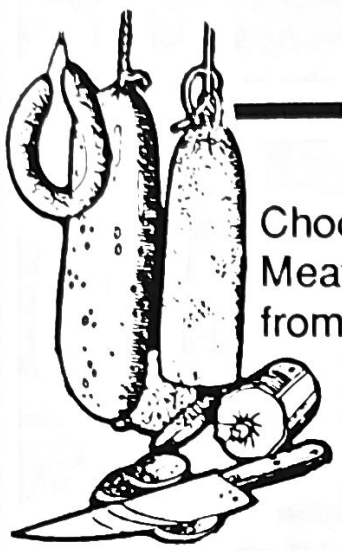
DENIESE EVANS
1123 Meade Avenue • 786-4113
Prosser, Washington 99350

Prosser FOOD DEPOT

Your Complete Full-Service Super Market

OLD-FASHIONED

Butcher Shop



Choose Fish, Steaks and Ground Meats the old-fashion way. Right from the butcher!

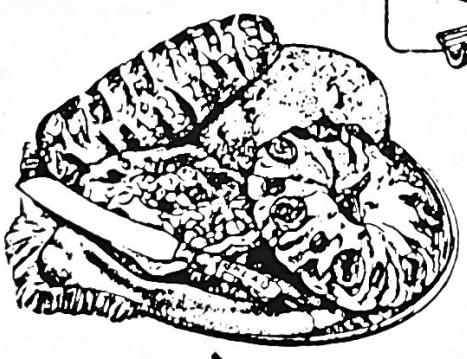
Deli

For people on the go . . .

- Hot entrees
- B-B-Q & Broasted Chicken
- Sandwiches
- Fresh, U-bake Pizza
- Sliced Meats & Cheeses
- Frozen Yogurt
- Popcorn and more

Produce

Our Produce Dept. has a totally refrigerated environment to guarantee Quality and Freshness from our store to you!



We proudly feature a complete selection of Washington Wines!

Groceries Galore . . .

Priced to SAVE you money anytime and everytime you shop!

Hot Bakery

Real Old-Fashioned Goodness. We make it from scratch, using our own quality recipes.

THE WASHINGTON STATE LOTTERY

Video Rental Center **Lotto**

1309 Meade Ave. • Prosser • 786-1432

BREADS

SMITH BARNEY

A **PRIMERICA** Company

Investment Bankers and Brokers
since 1873

Serving investors in Yakima for more than 25 years and committed to growth

- Stocks and Bonds
- CDs
- Mutual Funds
- Annuities
- Treasuries
- Retirement Plans
- Tax-free Bonds

For information and a free copy of our Newsletter, *Perspective*, simply call:

Gary Staples
117 E. Yakima Avenue
Yakima, WA 98901
1-800-572-8548

BANANA NUT BREAD

- 1/2 C. Butter
- 2 Eggs
- 1 C. Nuts (chopped)
- 1 C. Sugar
- 2 C. Flour
- 3 Crushed Bananas
- 1 tsp. Soda

Cream butter and sugar. Add bananas and eggs. Sift together dry ingredients, and add to cream mixture. Add nuts. Bake 1 hour at 300 or 350.

Helen Hollmeyer

INDIAN CORN BREAD

- 2 C. Bisquick
- 1 Egg
- 1 C. canned Cream Corn
- 1/2 C. Milk
- 3 T. Sugar

Mix the above ingredients until Bisquick is all mixed in. Pour into 8x8 pan.Pour 2 oz. of melted butter or margarine over the top. Bake 400 for 20 minutes.

Emma Ghrames

CRACKED WHEAT BREAD

- 1-1/2 C. Cracked Wheat
- 1/3C. Honey
- 3 C. Whole Wheat Flour
- 1 C. Mashed Potatoes
- 6-8 C. All-Purpose Flour
- 1 C. Oatmeal
- 3 Eggs
- 1/2 C. Cornmeal
- scant 1/2 C. Veg. Oil
- Sesame Seeds
- 2 pkg. Yeast
- 1 T. Salt
- 5 C. Milk
- 2 T. Molasses

Soak cracked wheat and cornmeal overnight in 2 cups of water. Next morning - cook oatmeal in 1 cup of milk (use a double boiler). Add to wheat mixture. Cool to lukewarm and add 2 pkg. yeast. Mix remaining 4 cups of milk, honey, potatoes and oil in a pan. Heat to lukewarm, then add to wheat mixture. Add 4-5 cups all-purpose flour. Beat 5 minutes (use a portable mixer). Let sponge work until it gets bubly. Separate 1 of the eggs. Set the white aside. Beat yolk along with 2 remaining whole eggs. Add beaten eggs, salt and molasses to sponge, then beat in as much whole wheat flour as possible. The last 1/2 of the flours will have to be kneaded in. Knead until not too sticky. Let rise, punch down, rise again. Shape into loaves. Brush tops with beaten egg white, dip into sesame seeds. Let rise to tops of pans. Bake at 375 approx. 30-35 minutes. NOTE: Put foil over loaves after first 15 minutes to prevent overdarkening. Makes 6 small loaves.

Esther E. Blake

MARCIA'S FRENCH BREAD

- 1 lg. Loaf French Bread (split lengthwise, butter well)
- In bowl mix:
  - 1 C. Mayonnaise
  - 1/2 C. Parmesan Cheese
  - 1/2 C. Grated Onion
  - 1/2 tsp. Worcestershire Sauce

Spread on bread. Brown under broiler or can bake at 450 until bubbles. Slice into large pieces.

Connie Hogue

FAMILY TREE DRIVE-IN

423 SIXTH STREET
Prosser
786-2334

PROSPECTOR PIZZA

A FAMILY RESTAURANT
1600 Yakima Valley Highway
Sunnyside, Washington
(509) 837-8300
Pizza • Sandwiches • Chicken Salads • Soup

DIANA HAMILTON'S TROPICAL FRUIT BREAD

Sunnyside Inn Bed and Breakfast

- 5 C. Flour
- 2 tsp. Salt
- 1 C. Chopped Macadamia Nuts
- 1 - 16 oz. can Crushed Pineapple
- 2 C. Sugar
- 6 T. Oil
- 6 med., very ripe Bananas (mashed)
- 1 C. Coconut
- 7 tsp. Baking Powder
- 2 Eggs

Heat over to 350. Grease and flour 2 - 9x5x3 loaf pans or 3 smaller-sized pans. Measure all ingredients into a large bowl. Beat on medium speed for 1 minute. Pour into pans. Bake 50-60 minutes or until toothpick inserted in center comes out clean. Remove from pan, cool and slice.

Diana Hamilton

LEMON APPLE BREAD

- 2 C. Flour
- 1 tsp. Salt
- 2 Tart Apples (pureed or finely chopped - 1-2/3cups)
- 1-1/3 C. Sugar
- 1 T. Lemon Juice
- 1 T. Baking Powder
- 1 tsp. Cinnamon
- 3 Eggs
- 1 tsp. Vanilla
- 1 tsp. Baking Soda
- 1/4 tsp. Nutmeg
- Peel of one Lemon
- 1/2 C. Unsalted Butter
- 1/2 C. Nuts

Grease and flour 2 - 8x4 pans. Preheat oven to 350. Combine dry ingredients and set aside. Cream sugar, butter and eggs. Add lemon juice and vanilla. Add dry ingredients and nuts. Spoon into pans and bake 40-45 minutes.

Kathy Thonney

ICE BOX ROLLS

- 1 C. hot Mashed Potatoes
- 1 tsp. Salt
- 1/2 C. Sugar
- 3/4 C. Shortening
- 4-1/4 C. Flour
- 1 pkg. Yeast (dissolved in 1/4 C. warm water)
- 2 Eggs
- 1 C. Scalded Milk

Put dough in refrigerator. Take out at least 2 hours before using. Make rolls, let rise until double. Bake for 15 minutes at 475.

Bev Garvey

SATTLER & WHITE
CERTIFIED PUBLIC ACCOUNTANTS

P.O. Box 388
910 E. Franklin, Suite 3
Sunnyside, WA 98944
(509) 837-6700

P.O. Box 901
705 Seventh St.
Prosser, WA 99350
(509) 786-2404

LEMON BREAD

- 1/3 C. Shortening
- 1-1/3C. Sugar
- 2 Eggs
- 1-1/2 tsp. Baking Powder
- 1-1/2 C. Flour
- 1/4 tsp. Salt
- 1/2 C. Milk
- 3/4 C. Chopped Nuts
- 1 tsp. Lemon Extract
- 1/2 tsp. Vanilla Extract
- Grated Rind and Juice of 1 Lemon

In a large bowl, cream together shortening, 1 cup of sugar. Add the eggs and flavorings. Beat well. Sift together the dry ingredients, saving a little to sprinkle over chopped nuts and lemon rind. Add dry ingredients to creamed mixture alternately with milk. Stir in rinds and nuts, blending well. Turn into 3 baby loaf pans (greased well). Bake at 350 for 30-35 minutes. In the meantime: blend 1/3 cup sugar with lemon juice. Pour over bread as it comes from the oven.

Sue Zournalis Falk

SKILLET ONION BREAD

- 1 lg. Chopped Onion (1 C.)
- 4 T. (1/2 stick) Butter or Margarine
- 2 pkgs. Refrigerated Plain or Buttermilk Biscuits

Saute onion in butter or margarine until soft in a 10-inch frying pan with an overproof handle, remove from heat. Lift out onion with a slotted spon and place in a small bowl. Separate the 10 biscuits in each package, dip, 1 at a time, in remaining buttery drippings in frying pan to coat both sides. Arrange, working from outside toward center, in a single layer in same pan, spoon cooked onion evenly over top. Bake in hot over (400) 25 minutes, or until ightly golden. Break into serving-size pieces with 2 forks. Serve hot.

Ricki Tebaldi

PUMPKIN BREAD

- 1/2 C. Pumpkin
- 1-1/2 C. Sugar
- 3 Eggs
- 3/4 C. Wesson Oil
- 2-1/2 C. Flour
- 1-1/2 tsp. Soda
- 1-1/2 tsp. Salt
- 1-1/2 tsp. Baking Powder
- 1-1/2 tsp. Vanilla
- 1-1/2 tsp. Cinnamon

Mix together pumpkin, sugar, 3ggs and Wesson Oil. Add flour, soda, salt, baking powder, vanilla and cinnamon. Bake at 350-375. 3 small loaves bake 40-45 minutes. 2 large loaves takes a little longer.

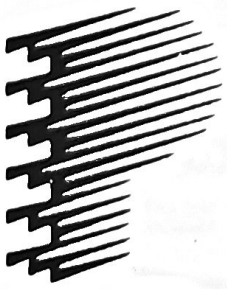
Kay Brader

BATTER ROLLS

- 3/4 C. Milk
- 1/4 C. Sugar
- 1 tsp. Salt
- 1/4 C. Margarine
- 1/2 C. Warm Water
- 2 pkg. Yeast
- 1 Egg
- 3-1/2 C. Flour

Scald milk, stir in sugar, salt and margarine. Cool to luke warm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast, stir until dissolved. Add luke warm milk mixture, egg and 2 C. flour, beat until smooth, stir in enough remaining four to make a soft dough. Cover, let rise in warm place, free from draft until double in bulk. Approx. 30 minutes. Punch down and shape into 2 dozen rolls. Place on greased baking sheet. Cover and let rise until double in bulk about 30 minutes. Bake at 400 F, about 15 minutes.

Molly Fields



PACIFIC POWER
THE ENERGY SERVICES COMPANY

SEE US FOR ALL YOUR ENERGY NEEDS

500 East Edison • Sunnyside, Washington 98944
SUNNYSIDE • 837-2511 GRANDVIEW • 882-3416

ZUCCHINI BREAD

- 3 Eggs
- 2 C. Grated, Unpeeled Zucchini
- 1-3/4 C. Sugar
- 1/4 tsp. Baking Powder
- 1 C. Salad Oil
- 1 tsp. Soda
- 2 T. Grated Orange Rind
- 1/2 C. Chopped Nuts
- 3 C. Sifter Flour
- 2 tsp. Cinnamon
- 1 tsp. Salt
- 1/2 C. Raisins (optional)

Beat eggs until light and fluffy. Add sugar and continue beating until well blended. Stir in oil, vanilla, zucchini and orange rind. Sift dry ingredients, stir into egg mixture along with nuts and raisins. Pour into 2 greased 4x8-inch loaf pans. Bake at 350 for 50-60 minutes or until bread tests done. Remove from pan, cool on rack. Chill before slicing. Yields 2 loaves.

Rosie Rumsey and Gerri McCormack

REFRIGERATOR BRAN MUFFINS

- 2 C. Boiling Water
- 2-1/3 C. Sugar
- 4 C. Kelloggs All Bran
- 5 tsp. Salt
- 2 C. Nabisco All Bran
- 4 Eggs (well beaten)
- 5 C. Flour
- 1 C. Crisco Shortening
- 1 Qt. Buttermilk
- 5 tsp. Soda

Pour boiling water over Nabisco All Bran and let set. Cream together Crisco, sugar and add eggs, buttermilk, Kelloggs All Bran, flour, soda and salt. Add Nabisco All Bran and boiling water to mixture. Bake 400 for 20 minutes. Will keep in refrigerator for 3 weeks . . . only bake as many as needed for meal.

Virginia Bradbury, Margueryte Mercer and Goldie M. Skidmore

FRENCH BREAKFAST MUFFINS

- 1/3 C. Shortening
- 1 C. Sugar
- 1-1/2 tsp. Baking Powder
- 1/2 C. Melted Butter
- 1-1/2 C. Flour
- 1 tsp. Cinnamon
- 1/2 tsp. Nutmeg
- 1 Egg
- 1/2 tsp. Salt
- 1/2 C. Sugar
- 1/2 C. Milk

Heat oven to 350 and grease 12-15 muffin tins. Mix shortening, 1/2 C. sugar and egg. Stir in flour, baking powder, salt and nutmeg alternately with milk. Fill muffin tins and bake 20-25 minutes. Mix 1/2 C. sugar and cinnamon. Immediately after baking, roll muffins in meled butter and then in sugar-cinnamon mixture. Serve hot.

Roberta Rincker

HAMBURGER BUNS

- 8 C. All-Purpose Flour
- 3/4 C. Cooking Oil
- 3 Eggs
- 2 pkgs. Dry Yeast
- 1/2 C. Sugar
- 2 C. Warm Water
- 1 T. Salt

In a large bowl combine 4 C. flour and yeast. In another pan put warm water, oil, sugar, and salt, add to dry mixture. Add eggs and beat at low speed of electric mixer for 1/2 minute. Scrape sides of bowl. Beat 3 minutes at high speed. By hand, stir enough of remaining flour to make a soft dough. Turn on lightly floured surface and knead until smooth. Place in greased bowl, turning once to grease surface. Cover and let rise until double - about 1 hour. Punch down. Divide in 3 portions. Divide each portion into 8 balls. Turn balls in hand and press flat. Place on baking sheet and let rise until double, about 30 minutes. Bake at 375 for 10 minutes. Brush tops with butter. Yeild 2 dozen.

Bev Garvey

The BARN Gift Shop

located in the lobby of restaurant

Collectible Bradley Dolls and more!

786-1131 RESTAURANT

786-2121 MOTOR INN

Wine Country Rd. • North 6th St.

Prosser, Washington 99350

Yakima Federal Savings AND LOAN ASSOCIATION

PROSSER

601 MARKET ST. • 786-2366

PUMPKIN SPICE MUFFINS

- 1 C. canned Pumpkin
- 1 C. Chopped Nuts
- 1/2 tsp. Salt
- 1-1/3 C. Flour
- 1 tsp. Baking Soda
- 1 C. Vegetable Oil
- 1/2 tsp. Cloves
- 1 C. Sugar
- 1 tsp. Cinnamon
- 2 Eggs
- 1/4 tsp. Allspice
- 1/2 C. Buttermilk
- 1/4 tsp. Ginger

Preheat oven to 400 degrees. In large bowl combine first 5 ingredients. Beat together for 1 minute. Add flour, spices, soda and salt together. Stir into pumpkin mixture and mix until moistened. Do not overstir. Fold in nuts. Line 12 muffin cups with paper liners. Pour batter into cups, filling 2/3 full. Bake 20-25 minutes, serve warm.

Lisa Allen

OATMEAL RAISIN MUFFINS

- 1 C. Sifted Flour
- 3 tsp. Baking Powder
- 1 Egg
- 1/2 C. Seedless Raisins
- 1/2 tsp. Salt
- 1 C. Rolled Oats (quick or regular, uncooked)
- 1 C. Milk
- 1/4 C. Shortening
- 1/3 C. Brown Sugar (packed)

Sift flour, baking powder and salt into mixing bowl. Cut shortening into dry ingredients with pastry blender or knives until mixture resembles coarse meal. Stir in rolled oats. Combine egg, milk and brown sugar, beat until thoroughly mixed. Stir into dry ingredients. Fold in raisins. Bake in hot oven, 425° until done, 15 to 20 minutes. Yield 12 medium-size muffins.

Elva Mattocks

RHUBARB MUFFINS

- 1-1/4 C. Brown Sugar
- 1-1/2 C. Diced Rhubarb
- 2-1/2 C. Flour
- 1/2 tsp. Salt
- 1/2 C. Salad Oil
- 1 Egg
- 1 tsp. Soda
- 1 C. Buttermilk
- 1/2 C. Chopped Nuts
- 1 tsp. Baking Powder

In large bowl mix sugar, oil, egg and vanilla. Stir in rhubarb and nuts. In separate bowl combine flour, soda, baking powder and salt. Stir into rhubarb mixture until just blended. Spoon batter into muffin cups 2/3 full. For topping combine 1 tbsp. melted butter, 1/3 cup sugar and 1 tsp. cinnamon. Sprinkle over filled cups and press lightly into batter. Bake at 400 degrees for 20-25 minutes.

Lisa Allen

DUTCH PUFF

Preheat oven to 425 degrees. In large Pyrex dish (13x9-1/2) put **1/2 C. Margarine or butter,** place in oven until hot and bubbly - have batter prepared and ready to pour in. In blender, mix well: **1 C. Flour, 1 C. Milk, 4 Eggs.** Bake 20-25 minutes. Serve at once - with syrup, fresh fruit, honey, etc. Optional: Dust with powdered sugar. Serves 4.

Martha Rodman and Irene Wood

Olmstead's Food Center

Prosser
1129 Bennett
786-1512

OPEN 24 HOURS

Grandview
110 Ash
882-3847

YUMMY BUTTERSCOTCH ROLLS

- 1 pkg. Frozen Dinner Rolls
- 1/2 pkg. Butterscotch Pudding (not instant)
- 1/4 C. White Sugar
- 1 C. Brown Sugar
- 1/2 C. Chopped Nuts
- 1 tsp. Cinnamon

Place frozen rolls in greased Bundt pan. Sprinkle brown sugar and pudding over the rolls. Melt shortening, add cinnamon, white sugar and nuts. Pour over the top. Cover with foil and a towel. Let set at room temperature overnight. Next morning, bake in a 350 degree oven for 45 minutes. Remove from oven. Wait 5 to 10 minutes before turning out on a serving plate.

Sue Helms

BREAKFAST BUTTER CRUNCH CAKE

- 1 C. (2 cubes) Softened Butter
- 1 tsp. Vanilla
- 1/2 tsp. Salt
- 2 C. Granulated Sugar
- 2 C. Sifted Flour
- 1 C. Sour Cream
- 2 Eggs
- 1 tsp. Baking Powder

TOPPING

- 1/2 C. Nuts (chopped fine)
- 1/4 C. Brown Sugar
- 2 tsp. Sugar
- Powdered Sugar (for topping)
- 1/2 tsp. Cinnamon

Preheat oven to 350 degrees. Cream butter and sugar until well mixed. Add eggs, one at a time, beat until fluffy. Add vanilla and mix well. Combine sifted flour, baking powder and salt. Add dry ingredients to creamed mixture alternately with sour cream. Combine topping ingredients until well mixed. Place 1/2 the batter in well-greased 10-inch tube or bundt pan. Top with 1/2 topping mix. Add rest of batter. Last, add the rest of the topping mix. Bake 1 hour to 1 hour and 10 minutes. Allow to cool 15 minuts before removing from pan. Before serving sprinkle powdered sugar over top with sifter. This can be baked a day ahead. It also freezes well.

Connie Willier

COWBOY COFFEE CAKE

- 2-1/2 C. Four
- 2/3 C. Shortening
- 1/2 tsp. Ground Cinnamon
- 1 C. Sour Milk (vinegar)
- 2 C. Brown Sugar
- 2 tsp. Baking Powder
- 1/2 tsp. Nutmeg
- 1/2 tsp. Salt
- 1/2 tsp. Baking Soda
- 2 Beaten Eggs

Mix flour, sugar, salt, and shortening until crumbly. Reserve 1/2 cup. To remaining crumbs add baking powder, baking soda, cinnamon and nutmeg. Mix well. Add milk and eggs. Mix well. Pour into 2 greased and floured pans. Top with remaining crumbs. Bake 375 degrees for 25-30 minutes. Makes 2 cakes. (I added chopped nuts to topping.)

Rosie Rumsey

DEEP DISH CHEESECAKE COFFE CAKE

- 3 C. Bisquick
- 1/2 C. Milk
- 1/4 C. Sugar
- 1/4 C. Jelly Preserves
- 1/4 C. Margarine (melted)

CHEESE FILLING:

- 1/2 C. Sugar
- 1 pkg. (8 oz.) Softened Cream Cheese
- 2 Eggs
- 1/2 tsp. Vanilla

Heat oven to 375 degrees. Mix baking mix, margarine, sugar and milk. Beat vigorously 30 seconds. Turn dough onto surface well dusted with baking mix. Knead 30 times. Pat dough evenly in bottom and up side of ungreased round pan, 9x1-1/2. Prepare cheese filling and pour over dough. Bake until edge is goden brown and filling is set, about 30 minutes. Cool 10 minutes. Spread with preserves. Serve Warm. Serves 8. When preparing the cheese filling, beat all ingredients with hand beater until smooth.

Shirley Smith

GOLDEN PUFFS

- 2 C. Sifted Flour
- 1 tsp. Salt
- 3/4 C. Milk
- 1/4 C. Sugar
- 1 tsp. Nutmeg
- 1 Egg
- 3 tsp. Baking Powder
- 1/4 C. Cooking Oil

Sift together dry ingredients. Add oil, milk and egg. Stir with a fork until well mixed. Drop by teaspoonfuls into deep hot oil (375 degrees). Fry until golden brown (about 3 minutes). Drain on paper towels and roll in cinnamon sugar. Makes a bout 2-1/2 dozen.

Joan Bentley

BUTTER HORNS *(Rogaliki)*

- 1 C. Sweet Unsalted Butter or Margarine
- 1-2/3 C. All-Purpose Flour
- 1/4 C. Chopped Blanch Almonds
- 1 tsp. Vanilla Extract
- Confectioners' Sugar
- 1/2 C. Sugar
- 1 Egg Yolk

Beat butter at high speed and add sugar gradually, creaming until light and fluffy. Beat in egg yolk and vanilla extract. Beat in almonds, then flour. With hands, shape 1-inch pieces of dough into crescents. Place on ungreased baking sheets, about 1-inch apart. Bake at 350 degrees about 20 minutes, or until just golden on edges. While warm, coat crescents with confectioners' sugar. Makes about 3 dozen.

Mary Alice Rogalski

DANISH PASTRY

- 1 C. Sifted Flour
- 1/2 C. Butter
- 1 C. Sifted Flour
- 1/2 C. Butter
- 1 C. Hot Water
- 3 Eggs
- 1 T. Water
- 1 tsp. Almond Flavoring
- a few Sliced Almonds

Mix the 1 cup flour, 1/2 C. butter (softened) and 1 T. water as pie crust. Divide into 2 pieces. Pat with heel of hand into 2 strips, 12"x3" on ungreased cookie sheet. Bring the 1/2 cup butter and water to a boil. Add flavoring and remove from heat. Beat in flour all at once. Stir quickly to stop from lumping. When smooth stir in eggs - 1 at a time. Beat well after each. Spread on the pastry evenly. Bake 1 hour at 350 degrees. Frost with powdered sugar frosting using almond flavoring. Sprinkle with finely chopped nuts.

Leola Kilian

MOTHER'S KUCHEN

- 16 oz. Hot Roll Mix
- 1 T. Flour
- Cinnamon
- 1 C. thick Sour Cream
- 1 C. Sugar
- 3 Eggs
- Fruit Bits

Mix as directed on box. After letting dough rise spread on an 11x17 inch cookie sheet. Mix sour cream, eggs and flour in a bowl. Pour mixture over dough. Sprinkle on fruit bits and then sugar and cinnamon. Bake at 350 degrees for 20 minutes or until done.

Sondra Pappenheim

PRICE CHOPPER

Sunnyside
5th and Highway 12

Open 8 a.m. to 11 p.m. Everyday

MY FAVORITE CINNAMON ROLLS

- 1 pkg. Active Dry Yeast
- 1 Egg
- 1/4 C. Shortening
- 1 C. Milk (scalded)
- 1/4 C. Warm Water
- 3-1/2 C. Four
- 1 tsp. Salt
- 1/4 C. Sugar

BUTTERSCOTCH TOPPING

- 1 Stick Butter (melted)
- 1 C. Brown Sugar
- 2 T. Water
- 2 T. Karo Syrup (light or dark doesn't matter)

Dissolve yeast in warm water. Add sugar, salt and shortening to the scalded milk, and when it is cooled down, add to the yeast in a 4-quart bowl. Add the egg and flour. When well blended, turn out on a floured board and knead until smooth. Put back into the greased bowl, let rise. When double - roll out on floured board and spread with margarine, sugar and cinnamon sprinkled on top - then roll up. Cut into about 1-inch slices and placed into greased 9x13 pan which has the butterscotch mixture in the bottom. When the rolls have again doubled in size, bake in 350 degree oven for approximately 25 minutes or until golden brown. Turn out on foil and let cool before dividing. May be frozen in small quantities easily.

Vivian Wascher

FLOUR TORTILLAS

- 3 C. All-Purpose Flour Unsifted
- About 1 Cup Warm Water
- 2 tsp. Baking Powder
- 1/2 C. Crisco Shortening
- 3/4 tsp. Salt

Stir together flour, baking powder and salt. Gradually stir in enough warm water to form a crumbly dough; work dough with your hands until it holds together and knead until smooth. Divide into 12 pieces and shape into a smooth ball. Roll out each ball into about a 9-inch circle. Place on preheated dry griddle over medium-high heat. Heat tortillas on griddle until golden brown blisters form on each size. Keep warm in cloth towel.

Gloria Charvet

NAPA

Valley Auto Parts, Inc.

PROSSER
1212 Dudley
786-1221

GRANDVIEW
229 Division
882-3320

SUNNYSIDE
201 No. 6th
837-6701

CASSEROLES

LOWER VALLEY
CRISIS CENTER

"We Believe in You"

milne
fruit products

804 Bennett Ave. • Prosser
509/786-2611

PROKUS - CABBAGE ROLLS

- 1 lg. head Green Cabbage

STUFFING:

- 1/2 C. Butter
- 1 C. Chopped Onion
- 1 clove Garlic (crushed)
- 1/2 lb. Fresh Mushrooms (canned)
- 1/2 lb. Ground Round or Chuck Steak
- 1-1/2 C. Cooked White Rice
- 3 Chopped Hard Boiled Eggs (optional)
- 1/2 lb. Ground Veal
- 1 tsp. Salt
- Pepper

SAUCE:

- 1/4 C. Butter
- 1/4 C. Flour (unsifted)
- 1 can (6 oz.) Tomato Paste
- 1 can Tomato Sauce *
- 1/2 tsp. Salt
- Pepper
- 1/4 tsp. Allspice (yes - Allspice)

Simmer cabbage in salted water just long enough to make leaves pliable (approx. 3-4 minutes). Drain and remove 10-12 leaves (the larger leaves) and reserve 2 cups of liquid. Make stuffing: Melt 1/4 cup butter in large skillet, add onion and saute until golden. Add remaining butter (1/4 cup), garlic and mushrooms, saute additional 4-5 minutes, stir occasionally. Add meat and cook uncovered about another 5-10 minutes until meat is no longer red. Make Sauce: Melt butter (1/4 cup) in medium-sized sauce pan, remove from heat and stir in flour, stir until smooth. Gradually add reserved cabbage liquid, bring back to boiling point over medium heat, then remove from heat and add tomato paste, salt, pepper and Allspice. Preheat oven to 350 degrees. To assemble: In the center of large cabbage leaves fill with 1/2 cup or more depending on size of leaves, fold sides and roll from end to end. Arrange "seam side" down in large casserole or baking pan. Wedge remaining cabbage and arrange in pan. Pour sauce over all and bake uncovered for 1/2-3/4 hour. Then reduce oven temperature to 300-325 degrees, cover and allow to cook for as long as an hour. Watch liquid and add tomato sauce • as needed. Serve with real mashed potatoes (butter and hot milk).

Jean Corkery

CABBAGE CASSEROLE

- 1 medium head Cabbage
- 1 lb. Hamburger
- 1 Chopped Onion
- 1/2 C. Uncooked Rice
- 1 can Tomato Soup
- 1 can Water

Brown hamburger and onion. Add rice, soup, water and season to taste. Put shredded cabbage in bottom of casserole, pour mixture over all, cover with foil. Bake at 350 degrees for 1 to 1-1/2 hours or until cabbage is tender.

Patti Ghrames

BROCCOLI CASSEROLE

- 2 - 10 oz. pkg. Frozen Broccoli Spears
- 1/2 C. Mayonnaise
- 1 C. Crushed Cheese Crackers
- 1 T. Lemon Juice
- 1 can Mushroom Soup
- 1/2 C. Grated Sharp Cheddar Cheese
- 1/4 C. Chopped Almonds

Cook Broccoli until barely tender. Arrange in flat casserole (buttered). Mix soup, mayonnaise, lemon juice and cheddar cheese. Spread over Broccoli. Sprinkle crumbs evenly over mixture and add chopped almonds. Bake at 350 degrees. Serves 8.

Emma Ghrames

Young Fashions

"The finest in infants' and children's clothing and accessories"

STEVE and SHANNON CHRISTEN

1215 MEADE AVE. • PROSSER
(509) 786-3136

Aircraft Applicators

Spraying • Dusting & Fertilizing

Rt. 1, Box 1352 • Nunn Rd. • Prosser
(509) 786-1233 or (509) 786-1987

MARVIN BONNY

BROCCOLI CASSEROLE

- **2 sticks of Butter**
- **1 C. Minced Onions and 1 C. Chopped Celery** (saute in butter)
- **2 C. uncooked Instant Rice**
- **2 pkgs. frozen Chopped Broccoli** (thawed)
- **1 lg. jar Cheese Whiz**
- **2 cans Cream of Mushroom Soup**

Mix all ingredients together in casserole dish. Bake at 350 degrees covered for 45 minutes. (Can be made ahead.)

Connie Hogue

BROCCOLI NOEL

- **1 20 oz. pkg. Chopped Broccoli**
- **1 can Cream of Mushroom Soup**
- **1 C. shredded Cheddar Cheese**
- **1 C. Mayonnaise**
- **2 Eggs** (well beaten)
- **1/3 C. Buttered Bread Crumbs**
- **2 T. instant Minced Onion**

Cook broccoli. Mix soup, mayonnaise, cheese and onion together. Add broccoli and mix well. Add eggs and blend.

MICROWAVE: Cook 5 minutes on high in bowl you mixed it in. Stir and pour into large casserole dish. Top with buttered crumbs. Cook 10 minutes on high, uncovered, turning at half time.

CONVENTIONAL OVEN: Preheat oven to 350 degrees. Pour into large casserole, sprayed with Pam. Top with crumbs. Bake uncovered for 30 minutes.

Irma Hogue

GOLDEN CAULIFLOWER QUICHE

- **1 sm. head** (1 lb.) **Cauliflower**
- **1/2 C. Slivered Almonds**
- **2 Eggs**
- **2 C.** (8 oz.) **shredded Longhorn Cheese**
- **1/2 C. Mayonnaise**
- **1/2 C. Milk**
- **1/8 tsp. Pepper and Ground Nutmeg**

Cut cauliflower into 1/2-inch thick pieces, steam about 4 minutes. Drain. Plunge into cold water to cool, then drain again. Spread almonds in a shallow pan and toast in a 350 degree oven for 8 minutes or lightly browned. Place cauliflower in bottom of pastry shell and sprinkle with toasted almonds. In a blender - blend eggs, milk, mayonnaise until smooth, and 1-1/4 cups of cheese, pepper and nutmeg. Pour over cauliflower and nuts in pastry shell. Sprinkle with remaining 3/4 cup cheese. Bake on the bottom rack at 350 degrees, 30-35 minutes. Knife clean to test. Cool 10 minutes on wire wrack before serving. Serves 6.

Shirley Smith

BREAKFAST CASSEROLE

- **4 slices of Bread** (any kind)
- **1 lb. Bulk Sausage** (or more)
- **1 C. grated Cheddar Cheese**
- **6 Eggs**
- **2 C. Milk**
- **1 tsp. Salt**
- **dash of Pepper**

Tear up bread and place in greased 9x13 baking dish. Brown and drain susage. Spoon sausage over bread. Sprinkle with cheese. Beat together: eggs, milk, salt and pepper. Pour over mixture in baking dish. Bake in preheated oven at 325 degrees for 35 to 40 minutes. The cheese will rise to the top during baking. This can be prepare the night before. Cover and refrigeate and bake in the morning. Serves 8.

Bev Garvey

BAKED OMELET

- **1/4 C. Butter** (melted)
- **1-1/2 dozen Eggs**
- **1 C. Sour Cream**
- **1 C. Milk**
- **2 tsp. Salt**
- **1/4 tsp. Pepper**
- **1/4 C. chopped Green Onions**
- **1 lb. chopped Ham**
- **1 chopped Green Papper**
- **1 can chopped Mushrooms**
- **1 C. grated Cheddar Cheese**

Melt butter, use to grease a 10x14 pan or dish on bottom and sides. Beat eggs, sour cream, milk, salt and pepper. In bottom of dish, sprinkle ham, onions, mushrooms and cheese. Carefully pour on egg mixture. Bake 30 minutes or until knife comes out clean. Oven temperature: 325 degrees-glass dish or 350 degrees-metal pan.

Margueryte Mercer

GREEN CHILI GRITS

- 6 C. Boiling Water
- 1 lb. Velveeta Cheese
- 1 - 8 oz. can chopped Ortega Green Chilis
- 1 tsp. Salt
- 1/2 C. Margarine
- 1-1.2 C. Grits
- 3 Eggs (beaten)

Add grits to boiling, salted water, cook until thick. Add cheese, margarine, eggs and chilis. Stir well. Bake in a greased 13x9-inch pan for 1 hour at 325 degrees.

Dorothy Milne

MURIEL'S DINNER-IN-A-DISH

- 6 T. Butter or Margarine
- 2 Green Peppers (seded and sliced thin)
- 1/4 tsp. freshly ground Black Pepper
- 2 C. Whole Kernel Corn (drained)
- 1 medium Onion (sliced)
- 2 Eggs (beaten)
- 1 lb. Ground Beef
- 1-1/2 tsp. Salt
- 4 medium Tomatoes (sliced)

Melt 4 T. buter in skillet. Saute onion and green peppers for 5 minutes. Add the beef, salt and pepper. Cook over high heat 3 minutes, stirring constantly. Remove from heat and let stand 5 minutes then mix in eggs. In 1-1/2 quart casserole, greased, spread 1 cup corn. Spread half the meat over it. Add a layer of half the tomatoes. Repeat the layers. Sprinkle with crumbs and dot with remaining butter. Bake in a 375 degree oven for 1 hour. Serves 4.

Bev Garvey

EASY BEEF CASSEROLE

In a deep, round baking dish layer:

- 1-1/2 lb. uncooked Ground Beef
- Salt and Pepper
- 2 cans Cream of Mushroom Soup
- 4 medium, Par-boiled and Dice Potatoes
- 2 cans Vegetable Beef Soup

Bake at 350 degrees for 1 hour.

Nancy Pedee

HOBGOBLIN GOULASH

- 2 slices Bacon (diced)
- 1 Green Pepper (cut in squares)
- 1 can Kidney Beans (15 oz., undrained)
- 1 envel. (1-1/4 oz.) Chili-O Seasoning Mix
- 1 C. uncooked Elbow Macaroni
- 1 lb. Ground Beef
- Pumpkin or Winter Squash
- 1 med. Onion (chopped)
- 1 can Tomatoes (16 oz.)
- 2-1/2 C. Water

Cook bacon in large skillet until crisp, but not brown; do not pour off drippings, pour off excess fat. Peel and cut enough pumpkin in 1-inch cubes to make about 1-1/2 cups, add with water, tomatoes, kidney beans, chili seasoning and cooked bacon to beef in skillet. Bring to a boil. Add macaroni, cover and simmer, stirring occasionally, 15 minutes or until macaroni and vegies are tender. Serves 6.

Nina Bradbury

CHARVET & CO.
Fashions & Accessories
Gloria Charvet, owner
141 W. 2nd
Grandview, WA 98930
(509)882-5550

Wine
COUNTRY·INN
GIFTS • BED & BREAKFAST
GALLERY
104 6th St., Prosser, WA 99350
Gift Shoppe Hours: 10 to 5
Bed & Breakfast hours by appointment

EASY CHICKEN CASSEROLE

- **6-8 Half Chicken Breasts** (skinned and boned)
- **1 can Cream of Chicken Soup**
- **Pepperidge Farm Stuffing Crumbs**
- **3-4 T. White Wine**
- **1/2 lb. grated Swiss Cheese**

Place the chicken in a flat Pyrex casserole. Cover the chicken with cheese. Warm soup, add wine and pour over the chicken. Top with crumbs. Bake at 325 degrees for 2 hours. Serves 4-6.

Nancy Pedee

TURKEY CASSEROLE

- **8 slices of Bread** (crust removed)
- **1 diced Onion**
- **4 Eggs**
- **grated Parmesean Cheese**
- **2 C. diced Turkey**
- **1 C. diced Celery**
- **1 can Mushroom Soup**
- **1/2 C. Mayonnaise**
- **3 C. Milk**
- **Paprika**

Place all diced ingredients in a large 9x13 cake pan. Combine eggs, mayonnaise, milk and pour over diced mixture. Let set overnight in refrigerator. Bake at 325 degrees for 15 minutes. Remove from oven and pour soup over top. Sprinkle with cheese and paprika. Bake 1 hour.

Bev Garvey

MEXICAN CHICKEN CASSEROLE

- **4 whole Chicken Breasts** (boned)
- **1 can Cream of Chicken Soup**
- **1/2 lb. Monterey Jack Cheese**
- **Black Olives**
- **1 bag Tostito Chips**
- **1 12 oz. can Green Chili Salsa**
- **1/2 lb. Cheddar Cheese**
- **1 can Cm. of Mushroom Soup**
- **Sour Cream**

Wrap chicken in foil and bake for 1 hour at 350 degrees (save chicken juice). Line 9x13 casserole dish with Tostito chips. Mix both soups together with juice from chicken. Layer over the chips: chicken, soup mixture, salsa and shredded cheese. Bake for 45 minutes at 350 degrees. Garnish with sour cream and olives.

Sue Zournalis Falk

PUFFY CHILE RELLENO CASSEROLE

- **4 - 4 oz. cans whole Green Chilis**
- **1 lb. Jack Cheese** (grated)
- **1/2 C. Milk**
- **1/4 tsp. each Onion Salt, Paprika**
- **4 Corn Tortillas** (cut into strips)
- **1 large Tomato** (sliced)
- **1/2 tsp. each Salt, Pepper, Cumin, Garlic Powder**
- **8 Eggs**

Lay 1/2 of chilis in a 9-inch square greased baking dish. Top with 1/2 of the Tortila strips, then 1/2 of the cheese. Arrange <u>all</u> tomato slices on top of this mixture. Repeat. Beat together the remaining ingredients, except the paprika. Pour over casserole, sprinkle with paprika. Cover and chill if made head. Bake uncovered, 350 degrees for 40 minutes (1 hour if cold), until puffy and set in center. Let stand 10 minutes. Cut into squares. Serves 6-8.

Ann Tucker and Bobby Turner

ELEGANT SEAFOOD CASSEROLE

- **1 medium chopped Onion** (about 1/2 C.)
- **1 can** (6-1/2 oz.) **Crabmeat** (drained, cartilage removed)
- **1 can** (4-1/2 oz.) **Shrimp** (rinsed and drained)
- **1 T. Worcestershire Sauce**
- **1 C. dry Bread Crums**
- **1/2 tsp. Salt**
- **2 T. Butter or Margarine** (melted)
- **1 medium Green Papper**
- **1 C. chopped Celery**
- **1 C. Mayonnaise**
- **1/8 tsp. Pepper**

Heat oven to 350 degrees. Mix all ingredients except bread crumbs and melted butter. Pour mixture into ungreased 1-quart caserole or 6 individiual baking shells. Toss bread crumbs in melted butter, sprinkle over seafood mixtured. Bake uncovered for 30 minutes.

Dawn Allison

RICE and PEAS

- **2 C. cooked Rice** (no salt)
- **1/2 C. Pea Pods** (sliced, stir fried)
- **1/2 C. frozen Peas**
- **1 C. cooked, cubed, lean Ham**

Mix and heat. Season with soy sauce as desired. This looks very pretty!

Jaci Holland

AMAZING RICE

- **fresh or canned Mushrooms** (sliced)
- **1 C. Raw Rice** (not instant)
- **1 can Chicken Broth** (undiluted)
- **1/2 stick Butter or Margarine**
- **Celery** (chopped)
- **1 can Cream of Mushroom Soup**
- **1 can Water**
- **some Parsley** (optional)
- **Green Pepper** (chopped)
- **Onion** (chopped)

Saute vegetables in butter. Add to casserole. Season as desired with salt and pepper and Worchestershire sauce. Mix soups and rice with sauteed vegetables in casserole dish that has a tight lid. Put the margarine or butter in middle - DON'T STIR! Cover and bake 45 minutes at 350 degrees. Can fluff with fork before serving.

Kay Brader

PORK CHOP-RICE BAKE

- **Pork Chops**
- **chopped Green Pepper**
- **Pimento** (for color)
- **1 C. regular Rice**
- **1 can Mushrooms**
- **1 pkg. Dry Onion Soup Mix**

Brown pork chops. Spread rice (not instant) in bottom of baking dish. Sprinkle 3/4 of onion soup mix over rice. Add pimento if desired. Add green peppers. Drain mushrooms and add hot water to total 3 cups of liquid. Add mushrooms and liquid to baking dish. Top with browned pork chops. Sprinkle remaining onion soup mix over chops in dish. Cover with foil or lid. Bake 1 hour at 350 degrees.

Irma Hogue

PORK FRIED RICE

- **2 C. Long Grain Rice**
- **1/2 C. mixed Frozen Vegetables**
- **5-6 Pork Chops**
- **7 T. Soy Sauce**
- **1-2 bunches Green Onions**
- **Vegetable Oil**

Slice pork chops into thin strips. Chop green onions into small pieces. Cook rice according to package instructions. Brown pork in frying pan over medium heat. Place pork strips in bowl. Brown onions lightly and add to pork. Turn down the heat and let it steam.

Rachel Baisa

PORK FRIED RICE

- **2 C. Rice**
- **1/2 small Head Cabbage**
- **1/4 lb. fresh Mushrooms**
- **2 T. Seasoning Salt**
- **2 C. Pork**
- **2 large stalks of Celery**
- **1 large Onion**
- **2 large grated Carrots**
- **1 large Green Pepper**
- **3 Eggs**

Cook rice as package directs, set aside. Chop and saute pork in large skillet. Finely chop all vegetables, (grate carrots), add to cooked meat. Blend well. Cover and allow to simmer approximately 10 minutes. Add salt. Scramble eggs. Mix all ingredients together. Serve with soy sauce.

Martha Yahne

Prosser Lockers

Bob and Lynn Underwood
• Farm Slaughtering •
• Locker Beef Sales •
Custom Cutting, Curing and Locker Rentals
BUSINESS 786-1313
HOME 786-4704
1221 BENNETT AVENUE
PROSSER, WA 99350

SECURITY PACIFIC BANK

Security Pacific Bank Washington NA
Grandview Office
115 Ash Avenue, P.O. Box 310
Grandview, Washington 98930
(509) 882-2112

PERSIAN ORANGE ALMOND RICE

- 3 C. cooked Rice
- 1 Orange-juice and zest
- 1/8 tsp. ground Cloves
- 1/2 tsp. Salt
- 1/2 - 1 C. cooked Hamburger (drained and crumbled)
- 1/4 C. slivered or sliced Almonds
- 1/2 tsp. ground Ginger
- 1/4 tsp. Pepper
- 1/2 tsp. Cinnamon
- 1 T. Margarine

Melt butter and saute spices briefly. Add orange zest or sliver of peel with the white material removed. Cut orange in half and juice by squeezing as you turn a fork. Add cooked hamburger, salt, pepper, rice. Season with additional orange and salt if needed.

Jaci Holland

FRIED RICE

- 2 T. Oil
- 2 T. chopped Green Onion
- 5-6 C. cooked Long Grain Rice
- 1-1/2 tsp. Salt
- 2 beaten Eggs
- 1/2 medium, chopped Yellow Onion
- 1/2 C. cooked Green Peas or Frozen Peas (thawed)
- 1/4 tsp. Pepper
- 1/2 C. chopped Ham
- 2 T. Soy Sauce

Heat oil, add green onion, scramble the eggs and remove from pan and set aside. Stir fry onion until transparent. Add ham, stir fry for 2-3 minutes. Add rice stir fry over medium low heat until rice is coated with oil. Season with salt, pepper, soy sauce, add scrambled eggs and peas, cook until well blended.

C. P. Yang

MY CHICKEN FETTUCINE

- skinned and boned Chicken Breast (1 for each serving)
- 1/2 large Sweet Onion
- 2 T.Poupon
- Salt and Pepper (to taste)
- Fettucine (I use Pasta Mama)
- sliced Mushrooms
- some White Wine
- fresh Basil or Tarragon
- Garlic Clove
- 2 small Zuchinni
- freshly grated Parmesean
- Sour Cream or Cream
- Butter

Slice onion in half, thinly slice zuchinni (I half first), chop chicken the size you like. Saute onion, pressed garlic and chicken in butter, add zuchinni and mushroom. Continue to saute until mushrooms are just softened. Add a bit of white wine - maybe to 1/2 of your mixture. Reduce wine to glaze, add poupon, a splash more wine, herbs and saute. Add either the sour cream or the cream. Slowly cook to thicken. Pour over cooked Fettucine, sprinkle with Parmesean cheese. We serve with Cesars Salad and sourdought bread and of course your favorite Yakima Valley wine.

Vicki Meyer

NOODLES WITH COTTAGE CHEESE

- 3 C. cooked Noodles (1/2 lb.)
- 1 C. Sour Cream
- Salt and Pepper
- 1 C. Cottage Cheese
- chopped Green Onions (about 4 tops and all)
- 2 sm. pkgs. Cream Cheese

Cook noodles and drain. Cut cream cheese into small pieces. Combine all ingredients. Bake uncovered at 350 degrees for 40 minutes. Uncover and bake 10 minutes longer.

Nancy Pedee

ITALIAN DELIGHT CASSEROLE

- 2 lbs. Ground Beef
- 2 cloves of Garlic (minced)
- 1/2 C. Oil
- 2 chopped Green Peppers
- 2 chopped medium Onions

Saute the above in pan from browned meat pan. Combine all above with:

- 2 - 8 oz. cans Tomato Sauce
- 2 - 8 oz. cans Mushrooms

SAUCE:

Liquid from 6 oz. can mushrooms. Salt and pepper to taste

- 1/2 tsp. Oregano
- 2 - 8 oz. pkg. Noodles
- Mushrooms
- 1/2 tsp. Thyme
- 2 - 12 oz. cans Whole Kernel Corn
- 2 C. grated Cheddar Cheese
- 2 T. Worcestershire Sauce

Mix crumbled Oregano and Thyme and Worcestershire sauce, cover and simmer 10 minutes. Add cooked noodles, corn and mushrooms. Put into 6 quart casserole. Sprinkle cheese over top. Bake at 350 degrees for 1 hour. Serves 18 to 20.

Caroline Hilgar

QUICK SKILLET LASAGNA

- 2 lbs. Hamburger
- 1 - 2-1/2 oz. Spaghetti Mix
- 1 T. Basil
- 1 can or 3-1/2 C. Stewed Tomatoes
- 2 C. shredded Monterey Jack Cheese
- 2 T. Butter (optional)
- 3 C. Noodles (Lasagne or any, uncooked)
- 1 T. Parsley Flakes
- 1 C. Water
- 2 lbs. Cottage Cheese
- 1 tsp. Salt

Brown meat in skillet. (I use an electric one). Sprinkle spaghetti mix over browned meat. Spread cottage cheese over meat. Arrange uncooked noodles in layer over cottage cheese. Sprinkle basil, parsley and salt over all. Add tomatoes with liquid and water being sure all is mostened. Cover tightly and simmer 30-35 minutes or until nodles are done. Sprinkle Jack cheese on top. Return cover and let stand 10-15 minutes.

Bev Chester and Bev Garvey

LASAGNA

- 1 lb. Italian Sausage or Hamburger
- 1-1/2 tsp. Salt
- 2 6-oz. cans Tomato Paste
- 3 C. Cottage Cheese or Bicotta
- 2 T. Parsley Flakes
- 1 lb. Mozzarella Cheese (thinly sliced)
- 1 clove Garlic
- 1 1-lb. can Whole Tomatoes
- 10 oz. Lasagna Noodles
- 1/2 C. Parmeasn or Remaro Cheese (grated)
- 1 T. Salt
- 1 T. whole Basil
- 2 Eggs
- 1/2 tsp. Pepper

Brown sausage, drain, put in large sauce pan. Add garlic, basil, salt, tomatoes and tomato paste, cook and simmer for 30 minutes. Boil, rinse and drain noodles. In small bowl, mix eggs, cotage cheese, grated parmesean, parsley flakes, salt and pepper. In casserole (13x9x2) layer noodles (1/2), half cottage cheese mixture, half of sliced mozzarella and half of meat sauce. Repeat and top with additional cheese. Bake at 375 degrees for 30 minutes. Let stand 10 minutes before cutting. (may prepare ahead and refrigerate, bake 45 minutes. Serves 6-8.

Helen Carrell

SALMON MANICOTTI

- 1 can (15-1/2 oz.) Salmon
- 2 Eggs (well beaten(
- 1/4 C. chopped Parsley
- 8-10 large Manicotti Shells (cooked)
- 2 C. grated Monery Jack Cheese
- 1/4 tsp. Salt
- 2 C. small curd Cottage Cheese
- 1/2 C. finely minced Onion
- 1/2 tsp. crushed Dill Weed
- 3 T. Butter
- 1/4 C. grated Parmesean Cheese
- Milk
- 3 T. Flour

Drain and flake salmon reserving liquid. Combine salmon, cottage cheese, eggs, onion, parsley, dill weed. Force salmon mixture into cooked manicotti shells. Set aside. Melt butter, stir in flour and salt. Add milk to reserved salmon liquid to equal 1-1/2 cups of liquid. Gradually stir into flour mixture (paste). Cook and stir over medium heat until thickened. Stir in 1 cup Jack cheese. Stir until melted. Pour 1/2 of sauce into bottom of 3-quart baking dish. Arrange filled manicotti shells over the sauce, spoon over remaining sauce. Sprinkle with remaining cheese. Cover and bake at 450 degrees for 10 minutes, uncover and bake 10 minutes longer or until sauce is bubbly and cheese is lightly browned. Make 4 to 5 servings.

Sue Zournalis Falk

Keno's
Kafe and Lounge
Keno, Keith and Pat Lanouette
615 6th Street
Prosser
(509) 786-2580

REALTOR®
EQUAL HOUSING OPPORTUNITY
LEO HEINTZ REALTY
Broker 1108
LEO HEINTZ
Home Phone
Meade Avenue
Prosser, WA 99350
Phone 786-3228

BAKED MACARONI and CHEESE LOAF WITH CHEESE SAUCE

- 1 C. Elbow Macaroni
- 1 C. hot Milk
- 1 C. grated Sharp Cheddar Cheese (1/4 lb.)
- 3 well beaten Eggs
- 2 T. Butter or Margarine
- 1 C. fresh Bread Crumbs
- 1/2 C. finely chopped Onions
- 2 T. chopped Pimento
- 2 T. chopped Parsley

CHEESE SAUCE:

- 2 T. Butter or Margarine
- 1/2 tsp. Salt and dash of Pepper
- 1 C. grated Cheddar Cheese (1/4 lb.)
- 2 T. Flour
- dash Cayenne
- Parsley Sprigs
- 1.2 tsp. Dry Mustard
- 1 C. Milk

Preheat oven to 350 degrees. Grease a 9x5x3 long pan. Cook macaroni as package lable directs, drain. In medium skillet add butter and onions, saute for 3 minutes or until tender. In large bowl gently toss macaroni with onions, milk, bread crumbs, pimento, cheese, parsley and eggs. Mix well and turn into loaf pan. Set in pan of hot water (1 inch deep). Bake 40 minutes. Meanwhile, make cheese sauce. In small sauce pan melt butter, remove from heat. Stir in flour, mustard, salt, pepper and Cayenne until smooth. Gradually stir in milk, bring to boil, reduce heat and simmer. Stir until sauce is thick. Add cheese, stir until melted. Keep warm, covered, over hot water until serving. To serve run spatula arond edge of baking dish to loosen. Unmold loaf onto heated platter, garnish with parsley sprigs. Serve with cheese sauce. Serves 8.

Bobbie Turner

TACOS

- 2 lbs. Ground Beef or 4 C. Chicken (1 fryer)
- 1/2 tsp. Salt
- 2 pkgs. Corn Tortillas
- 1 lb. sharp or mild Cheddar Cheese or Monerey Jack
- 1/4 tsp. Black Pepper
- 1 bunch Romaine Lettuce
- 1 C. Cooking Oil
- 1/4 tsp. Garlic Powder
- 2 med. size Tomatoes

Before hand: shred lettuce and store, cut up tomatoes and onions in small pieces, shred cheese and store. Store all above in individual containers. If meat is too lean add 2 tablespoons of cooking oil. If using chicken, boil chicken, cool and shred. Since chicken is already cooked, in skillet use 2 tablespoons of oil, all spices and 1/4 cup onion (to meat also). When ready to serve put tacos in small skillet big enough to hold one tortilla at a time. Oil should be hot and drop tortilla in oil and cook for 30 seconds. With fork kind of drain oil. Ready for next. Keep everything warm. Just put everything out, each will prepare to taste. Serves 6. Enjoy.

Simona V. Lopez

SOUR CREAM ENCHILADAS

SAUCE:

- 2 cans Cream of Chicken Soup
- 1 can, chopped Green Chilis

Come the above and bring to boil.

- 1 pint Sour Cream
- Onions (optional)
- 1 can, chopped Black Olives
- 1 pkg. Flour Tortillas
- 1-1/2 - 2 lbs. Hamburger
- 1 lb. grated Cheddar Cheese

Fry hamburger, add onions, drain fat. Spoon 2 tablespoons sauce and hamburger, cheddar cheese in each tortilla, roll up. Place in 13x9x2 baking dish. Cover completely with remaining sauce and meat, sprinkle cheese over top. Bake at 350 degrees 30 to 40 minutes or until hot and bubbly.

Pauli Harper

SOUR CREAM ENCHILADAS

- 1 lg. can Tomato Sauce
- 1 - 8 oz. pkg. Cream Cheese
- 1 pt. Sour Cream
- 1 tsp. Cummin
- 1 C. diced Onions
- 1 lb. fresh, chopped Mushrooms
- 2 C. sharp Cheddar Cheese
- 1-1/2 tsp. Chili Powder
- 1 minced Garlic Clove
- Salt and Pepper to taste

Simmer tomato sauce, 1/2 cup onions, garlic, Cummin and chili powder. In skillet melt 2 tablespoons butter or margarine, saute mushrooms and onions. Add cream cheese, 1/2 cup onion, 1/4 cup sour cream. Put the mushrooms, onions and sour cream in 8 small tortillas, roll seam side down in greased baking dish. Top with the rest of the sour cream, cheese and tomato sauce. Bake at 350 degrees for 30 minutes or until it bubbles.

Shirley White

ENCHILADA CASSEROLE

- 1 doz. Tortillas (chopped into bite size)
- 1 can or pkg. Enchilada Sauce
- 1 can Cream of Chicken Soup
- 1 small chopped Onion
- 1 can chopped Black Olives
- 1-1/2 lbs. Hamburger

Brown hamburger and drain grease. Combine all other ingredients. Put in 9x13 pan and put sliced cheese over the top or you can use grated cheese. Ingredients can be layered also.

OVEN METHOD: Cover with foil and bake at 350 degrees for 30 minutes. Then remove foil and bake 10 minutes more.

MICROWAVE: On medium heat (roast) 15-18 minutes. Cover with wax paper.

Judy Manka, Mary Dewey and Kathy Thonney.

CHICKEN ENCHALADAS SUPREME

- 2 C. cooked, chopped Chicken or Turkey Meat
- Salsa
- 1 - 4 oz. can chopped, mild Green Chiles
- 1 - 1-1/2 C. grated Monterey Jack Cheese
- 12 Corn Tortillas
- 1 - 7 oz. can Green Chile
- 1/2 tsp. Salt
- 2 C. Heavy Cream

Combine chicken, green chiles and green chili salsa and mix well. Mix salt and heavy cream in a medium-sized bowl. Heat about 1/2 inch oil. Drop tortilla into oil about 5 seconds, just to soften. Drain on paper towels. Dip each fried tortila into bowl containing cream and salt, coating each side. Fill each tortilla with chicken mixture. Roll and place in ungreased flat baking dish. Pour remaining cream over enchiladas and sprinkle with cheese. Bake uncovered at 350 degrees for 20-25 minutes. Serves 6.

Betty Riek

TUNA RING WITH CHEESE SAUCE

- 2 cans (7 oz. each) drained Tuna
- 1/2 C. shredded sharp Cheddar Cheese (about 2 oz.)
- 1 tsp. Celery Salt
- 2 C. Bisquick baking mix
- 1 Egg
- 1/4 tsp. Pepper
- 1/2 C. chopped Onion
- 1/2 C. snipped Parsley
- 1/2 C. Cold Water
- Cheese Sauce (below)

Heat oven to 375 degrees. Beat egg slightly; set aside 2 tablespons of the egg. Stir tuna, onion, cheese, parsley, celery salt and pepper into remaining egg. Stir baking mix and water to a soft dough; knead 5 times on floured cloth-covered board. Roll into rectangle, 15x10 inches. Spread with tuna mixture. Roll up, beginning at long side. With sealed edge down, shape into ring on greased baking sheet; pinch ends together. With scissors, make cuts 2/3 of the way through ring at 1-inch intervals. Turn each section on its side to show filling. Brush top with reserve egg. Bake 25 to 30 minutes. Serve with hot Cheese Sauce. Served 4 to 6.

CHEESE SAUCE:

- 1/4 C. Butter or Margarine
- 1/4 C. Bisquick
- 1/4 tsp. each Salt and Pepper
- 1 C. shredded Cheddar Cheese (about 4 oz.) or 1/2 C. crumbled Blue Cheese
- 2 C. Milk

Melt butter over low heat. Blend in baking mix, salt and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat; stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in cheese until melted.

Bev Garvey

SUNNYSIDE INN
Bed & Breakfast
• PRIVATE BATHS • JACUZZI TUBS •
800 E. EDISON, SUNNYSIDE, WA 98944
(509)839-5557

Robinson's License Agency
Vehicle Licensing
Mary Lee Robinson
630 Decatur Ave.
509/837-8033 • Sunnyside, WA 98944

TUNA CASSEROLE

- 3 C. Noodles
- 3 T. Flour
- 1-1/2 tsp. Worchestershire Sauce
- 1-1/2 C. canned Milk
- 2 tsp. Salt
- 1-1.2 tsp. Salt
- 1-1/2 grated American Cheese
- 1 can Tuna
- 2 T. Butter
- 1/2 Dry Mustard

Boil noodles and 2 teaspoons salt until tender, drain. Melt butter in sauce pan. Blend in flour, 1-1/2 teaspoon salt, Worchestershire sauce, mustard, cheese and milk. Cook and stir over medium heat until cheese melts. Add noodles and fold in tuna. Bake 350 degrees for 30 minutes. Garnish with olives, asparagus tips or cheese strips.

Naoma White

FRIJOLES ALA CHARRA

- 3 lbs. Pinto Beans
- 3 minced Garlic Cloves
- 1 chopped Tomato
- 1 can Tomato Sauce
- 1/2 T. Oil
- 2 C. diced Ham (may use more)
- 1 chopped Onion
- 1 chopped Bell Pepper
- 3 T. Chili Powder

Boil beans until amost done. Combine all other ingredients and simmer in a skillet for 10 minutes. Add to beans that have been drained to about 2 cups liquid. Simmer for about 1 hour. Serve.

Maria Castilleja

BEAN CASSEROLE

- 8 slices Bacon
- 1 can Yellow Lima Beans (drained)
- 2 T. Worchestershire Sauce
- 28-oz. can B & M Baked Beans
- 1 good-sized chopped Onion
- 1 can Kidney Beans (drained)
- 1/2 C. Brown Sugar
- grated Cheddar Cheese

Fry bacon and saute onions. Add baked beans, lima beans and kidney beans, Worchestershire sauce, brown sugar and cheese (the more the better). Sprinkle parmesean cheese over and the top and bake about 1 hours at 325 degrees or until bubbly.

Betty Lewis and Lisa Allen

LEBANESE GREEN BEANS

- 1 lb. Ground Beef
- 1 pt. or qt. Green Beans
- Cinnamon
- medium Onion
- 1/2 qt. Tomatoes
- Garlic Powder
- Salt and Pepper

Brown ground beef with onions and garlic powder. Steam. Put in green beans. Stir. Add tomatoes. Cover beans with water. Add salt, pepper and dash of cinnamon. Let simmer until tender.

Bev Garvey

CABBAGE ROLLS (Golabki)

- 1 whole head Cabbage (about 3 lbs.)
- 1/2 lb. Ground Veal
- 1/2 C. pkaged precooked Rice
- 5 slices Bacon
- 1/3 C. Bouillon or Meat Broth
- Boiling Water
- 3/4 C. chopped Onion
- 1 tsp. Salt
- 1 can (16 oz.) Tomatoes or Sauerkraut
- 1/2 tsp. Sugar
- 1 lb. Ground Beef
- 1 egg (beaten)
- 1/4 tsp. Pepper
- 1/4 tsp. Salt and Pepper (ea.)

Remove core from cabbage. Place whole head in a large kettle filled with boiling water. Cook. Cook 3 minutes. Remove softened outer leaves. Repeat until all large leaves have been removed (about 20 leaves). Cut thick center stem from each slice. Saute meat with onion 5 minutes. Remove from heat. Stir in rice, egg, 1 teaspoon salt, and 1/4 teaspon pepper. Place 3 tablespoons meat mixture on each cabbage leaf. Roll each leaf, tucking ends in toward center. Fasten securely with wooden picks. Place each roll seam side down in a large skillet or Dutch oven. Lay bacon sliced over top of cabbage rolls. Mix tomatoes, bouillon, sugar, 1/4 teaspon salt, and 1/4 teaspoon pepper. Pour over cabbage rolls. Cover. Simmer about 1 hour, turning occasionaly. Serves about 10.

Mary Alice Rogalski

CALICO BEANS

- 1/2 lb. Bacon
- 1 lb. Hamburger
- 1 large chopped Onion
- 1 C. Catsup
- 1 C. Brown Sugar
- 3 T. Vinegar
- 1 reg. size can Pork and Beans
- 1 reg. size can Kidney Beans
- 1 reg. size can Lima Beans
- 1 reg. size can Baked Beans (B & M)

Cut bacon into small pieces and fry until crispy (drain well). Brown hamburger and onion. Drain well and add bacon. Mix together catsup, sugar and vinegar. Add to hamburger mixture. Drain liquid from kidney and Lima beans. Put all the beans into an oblong baking pan and mix well. Pour hamburger and sauce mixture over beans. Do not stir! Bake at 350 degrees until it bubbles and is heated all the way trhough. Great for barbeques or potluck dinner.

Linda Gannon

BAKED BEANS

- 1 - 15 oz. can Pork and Beans
- 1 - 15 oz. can Northern Beans
- 1 - 15 oz. can Lima Beans
- 1 - 15 oz. can Kidney Beans
- 1 - 15 oz. Can Butter Beans
- 1 large chopped Onion
- 1 lb. Bacon
- 1 can Spam
- 1 C. Molasses
- 1-1/2 C. Brown Sugar
- 2 T. Vinegar
- 1 T. Dry Mustard

Drain beans and fry bacon, cut up. When nearly fried, saute onion in bacon grease. Drain bacon and add Spam (cut up). Add molasses, brown sugar, vinegar and dry mustard. Simmer this mixture for 30 minutes before adding beans and pour over beans in crock pot. Cook slowly until beans are dark brown.

LaVerne Miller

DANCING NIGHTLY • COCKTAILS

RECREATION • BANQUET ROOMS

SAFARI, INC.

616 East Edison
Sunnyside, WA 98944

FAMED FOR FINE FOODS
837-4212

Soroptimist International of the Lower Yakima Valley

supports the excellent job that the Lower Valley Crisis and Support Services has been doing.

Soroptimists is an international business and professional service organization. Major service projects include education, human rights/status of women, social and economic development, etc. For more information write Soroptimist International, P.O. Box 643, Sunnyside, WA 98944.

DESSERTS

You're #1

Lower Valley Crisis & Support Services

THE HOGUE CELLARS

The tasting room and gift shop are open daily from 10 a.m. to 5 p.m. throughout the year.

Complimentary tasting and tours are available. Large groups should call in advance.

The Hogue Cellars is conveniently located just off Exit 82 on I-82 one mile southeast of Prosser. Travel time by car from Seattle is 3-1/2 hours, 3 hours from Spokane. The Tri-Cities airport, which serves all major West Coast cities, is just 45 minutes away from the winery by car.

Special events ranging from cooking classes to art exhibits are scheduled through the year. Many visitors picnic at tables on the lawn during spring and summer months.

Wine Country Road • Prosser, WA 99350
509/786-4557

. . . COOKIES . . .

$250 COOKIES

- 2 C. Butter
- 5 C. Oatmeal
- 4 C. Flour
- 2 tsp. Baking Soda
- 1 - 8 oz. Hershey Bar (grated)
- 2 C. White Sugar
- 4 Eggs
- 1 tsp. Salt
- 1 - 24 oz. pkg. Chocolate Chips
- 3 C. Nuts
- 2 C. Brown Sugar
- 2 tsp. Vanilla
- 2 tsp. Baking Powder

Cream butter, sugar and brown sugar together. Add eggs, vanilla, flour and oatmeal. Blend oatmeal in blender until like flour. Add salt, baking powder, baking soda, chocolate chips, Hershey bar and nuts. Make into golf ball size. Put on ungreased cookie sheet. Bake at 375 degrees for 6 minutes. Makes 150 some cookies.

Shirley Smith and Lisa Allen

CHOCOLATE CHIP COOKIES

- 2 C. Wesson Oil
- 2 tsp. Soda
- 4-1/2 to 5 C. Flour
- 3 C. Brown Sugar
- 1 tsp. Salt
- 1 pkg. Chocolate Chips
- 4 Eggs
- 1 tsp. Vanilla
- Nuts

Mix ingredients. Bake cookies at 350 degrees to 375 degrees for 10 to 12 minutes.

Margo Hill

CHOCOLATE CHIP BANANA COOKIES

- 2-1/4 C. Flour
- 2/3 C. ripe Bananas (about 2)
- 2/3 C. Shortening
- 1 C.Chocolate Chips
- 1/4 tsp. Soda
- 6 T. Canned Milk
- 2/3 C. Sugar
- 1/2 tsp. Salt
- 1 tsp. Vanilla
- 2 Eggs

Sift together flour, soda, andsalt and set aside. Mix bananas, canned milk and vanilla and set aside. In mixing bowl cream shortening, sugar together. Add eggs and beat well. Add 1/3 of the flour mixture, then milk mixture, then rest of flour. Fold in chocolate chips. Drop by teaspoon on greased cookie sheet. Put on top rack of oven, bake at 400 degrees for 15 minutes.

Ricki Tebaldi

CHOCOLATE PEANUT BUTTER COOKIES

- 1-1/2 C. Flour
- 1/4 tsp. Salt
- 1/2 C. Sugar
- 1/2 C. Milk
- 1/2 tsp. Baking Powder
- 1/2 C. Shortening
- 1/2 C. Brown Sugar
- 1 pkg. Chocolate Chips
- 1/4 tsp. Soda
- 1/2 C. Peanut Butter
- 1 Egg (well beaten)

Sift dry ingredients together. Cream shortening, peanut butter and sugars. Add eggs and mix well. Stir in flour, fold in chips. Bake at 375 degrees for 10 minutes.

Rosie Rumsey

ATS

Adventure Travel of Sunnyside

COMPLETE TRAVEL PLANNING, BUSINESS or PLEASURE

• Airlines • Railroad • Car Rental • Cruises • Hotels • Tours

Fully Computerized With Last Seat Availability

Major Credit Cards Honored • Free Ticket Delivery Anywhere

SUNNYSIDE 837-4910

708 E. Edison • P.O. Box 924 Sunnyside

TOLL FREE 1-800-572-8902

BROWNIES

- 3 T. Shortening
- 2 C. Sugar
- 1 tsp. Vanilla
- 1 tsp. Baking Powder
- 1/3 C. Butter
- 7 T. Cocoa
- 1 C. Milk
- 1-1/2 C. Flour
- 4 Eggs
- Dash of Salt
- Walnuts

Mix ingredients. Place in an 11x17 inch cookie sheet. Bake at 350 degrees for 30 minutes.

CHOCOLATE FROSTING:

- 1-1/3 C. Sugar
- 1 C. Chocolate Chips
- 1/4 Cube Butter
- 1/2 C. Canned Milk

Bring sugar, butter, and milk to a boil for exactly 1 minute. Add chocolate chips and beat. Spread quickly.

LaVerne Miller

CHOCOLATE MARSHMALLOW COOKIES

- 1-3/4 C. Flour
- 1/2 C. Cocoa
- 1 Egg
- 1 tsp. Vanilla
- 1/2 tsp. Soda
- 1/2 C. Shortening
- 1/2 C. Milk
- 36 Marshmallows (cut in half)
- 1/2 tsp. Salt
- 1 C. Sugar
- 1/2 C. Nuts (optional)

Sift flour, soda, salt and cocoa. Cream shortening. Add sugar gradually, then add egg, mixing well. Add flour mixture and milk alternately. Drop by spoonsful on greased cookie sheet. Bake at 350 degrees for 8 minutes. Top cookies with marshmallow halves, cut side down. Return to oven and bake 1 or 2 minutes more. Remove to cake racks, flattening marshmallow to cover top of cookie. When cool, frost with cocoa frosting.

COCOA FROSTING:

- 2 C. Powdered Sugar
- 3 T. Buter (melted)
- 5 T. Cocoa
- 4 T. Milk
- Dash of Salt
- 1/2 tsp. Vanilla

Sift together powdered sugar, cocoa and salt. Add melted butter, milk and vanilla. Mix well.

Mary DaCorsi

TASSIES

- 1 - 3 oz. Philadelphia Cream Cheese
- 1/4 C. Sugar
- 1/2 C. Butter
- 1 C. Flour

Soften cheese and butter. Blend. Stir in flour and sugar. Shape into 2 dozen 1-inch balls. Place in muffin pan. Press down bottom and sides.

FILLING:

- 1 Egg
- Dash of Salt
- 1 T. soft Butter
- 2/3 C. Walnuts
- 1 tsp. Vanilla
- 3/4 C. Brown Sugar

Beat egg. Add butter, vanilla, salt and brown sugar. Mix well. Add nuts last. Put spoonful of mixture in each muffin pan. Bake 20-25 minutes at 325 degrees.

Cecelia Lorenzen

VANILLA SUGAR DROP COOKIES

- 2 C. sifted Flour
- 2/3 C. Butter or Margarine
- 2 Eggs
- 2 T. Baking Powder
- 1 C. Sugar
- Raisins or Pecan Halves
- 1/2 tsp. Salt
- 1-1/2 tsp. Vanilla

VARIATIONS:

- Butterscotch: replace white sugar with brown sugar.
- Nutmeg: add 1 tsp. nutmeg to dry ingredients.
- Coconut: ad 2 C. coconut just after adding eggs.

Sift together flour, baking powder and salt, set aside. Melt butter, stir in sugar and vanilla, beat eggs. Stir in flour mixture. Drop from a teaspoon onto greased cookie sheet. Top each with raisin or pecan half. Bake in moderate overn at 350 degrees for 10 minutes or until slightly brown around the edges. Cool. Store in tightly closed cookie container. 4 dozen medium cookies.

Gerri McCormack

ICE BOX COOKIES

- 1/2 C. Shortening
- 1 Egg
- 2 C. Flour
- 1/2 C. Brown Sugar
- 1 tsp. Vanilla
- 1/2 tsp. Salt
- 3/4 C. White Sugar
- 1/2 C. Nuts
- 2 tsp. Baking Powder

Cream shortening and sugar. Add well beaten egg. Add vanilla and nuts. Add sifted dry ingredients. Mix and shape into two rolls. Roll in wax paper and chill several hours. Cut into 1/4 inch slices. Bake at 425 degrees for 10 minutes. Makes 4 dozen cookies.

Mary Da Corsi

OAT SHORTIES

- 1 C. Butter
- 1/2 C. dry Bread Crumbs
- 1 C. sifted Flour
- 1/4 tsp. Salt
- 1/4 C. Brown Sugar
- 1-1/2 C. Oatmeal
- 1 tsp. Baking Soda
- 1/4 C. Honey
- 1 T. Boiling Water
- 1/2 tsp. Baking Power

Cream butter with sugar and honey until light. Work into oats mixed with bread crumbs. Sift flour with soda, baking powder and salt and add to rest of ingredients. Add water and form into roll. Wrap in wax paper and chill thoroughly. Cut into 1/4 inch slices. Bake in moderately hot oven (375 degrees), 15-20 minutes. Yield: Approximately 2-1/2 dozen.

Joan Bentley

CARAMEL NUT SLICES

- 1 C. soft Shortening (part butter)
- 1 C. finely chopped Nuts
- 1 tsp. Soda
- 2 C. Brown Sugar (packed)
- 2 Eggs
- 3-1/2 C. sifted Flour
- 1/2 tsp. Salt

Mix thoroughly shortening, sugar, eggs. Sift together and stir in flour, salt, soda. Blend in nuts. Form into 2 rolls, 2 inch diameter. Wrap in wax paper. Chill overnight. Heat oven to 400 degrees. Cut in slices about 1/8 inch thick. Place on ungreased baking sheet. Bake 8-10 minutes. Yields about 12 dozen.

Gerrie McCormack

BRADBURY'S VANILLA WAFERS or CHRISTMAS COOKIES

- 1 C. Butter
- 3 C. Flour
- 2 tsp. Vanilla
- 1-1/2 C. Sugar
- 3 tsp. Baking Powder
- 3 well beaten Eggs
- 1 T. Milk

Thoroughly cream butter, sugar. Add eggs. Add sifted dry ingredients. Add milk and vanilla. Chill. Roll very thin, cut, bake on cookie sheet in 350 degree oven, 6-8 minutes or until delicately browned. I make these for Christmas, Halloween and Valentine's Day.

Virginia Bradbury

Dark Horse Inn
STEAK IS OUR SPECIALTY

1400 State Hwy. 12
Sunnyside, WA 98944
Phone 837-7775
B.D. WALSWORTH, owner

• Fire • Burglary •
Emergency Alarm Systems

INLAND SECURITY

P.O. Box 584
Sunnyside, WA 98944
(509) 837-6264
Al Tebaldi, Security Consultant

EVERYDAY COOKIES

- 1 C. Margarine
- 1 C. Cooking Oil
- 1 tsp. Cream of Tarter
- 3-1/2 C. Flour
- 1 C. Coconut
- 1 C. Brown Sugar
- 3 medium Eggs
- 1 tsp. Soda
- 1 C. Rice Crispies
- 1/2 C. Nuts
- 1 C. Sugar
- 1 tsp. Vanilla
- 1 tsp. Salt
- 1 C. Oatmeal

Bake at 350 degrees for 5-6 minutes on lower shelf of oven and 5 minutes on upper shelf. Makes 10-12 dozen.

Lil Johnson

BEST OATMEAL COOKIES

- 1 C. Sugar
- 2 Eggs
- 1 tsp. Soda
- 1 C. chopped Walnuts
- 1 C. Brown Sugar
- 1 tsp. Vanilla
- 1 tsp. Salt
- 1 C. Shortening
- 1-1/2 C. Flour
- 3 C. Quick Oats

Mix together and shape into rolls about 1-1/2 inches across. Wrap tightly and refrigerate until firm (may be overnight). Slice 1/2 inch thick. Bake on ungreased cookie sheet at 350 degrees for 10-12 minutes.

Leona Kilian

LEMON BARS

CRUST:

- 2 C. Flour
- 1 C. Butter
- 1/2 C. Powdered Sugar
- Dash of Salt

FILLING:

- 4 Eggs (well beaten)
- 6 T Lemon Juice
- 2 C. Sugar
- 1/4 C. Flour

Mix crust ingredients until crumbly. Pat in 13x9 pan. Bake 15 minutes at 350 degrees. Whip filling ingredients and pour over top of bake crust. Bake 25-30 minutes. Sprinkle with powdered sugar.

Leona Kilian

CHEESEY LEMON BARS

- 1 pkg. Lemon Cake Mix
- 1 Egg (slightly beaten)
- 2 Eggs
- 1 pkg. Lemon Frosting (can substitute white frosting and lemon flavoring)
- 1/2 C. Margarine (melted)
- 1 pkg. (8 oz.) Cream Cheese (softened)

Combine cake mix, butter and 1 egg. Mix with fork until moist. Pat into 9x13 pan, greased on bottom only. Prepare frosting according to directions and blend cream cheese into frosting. Reserve 1/2 cup of cheese and frosting mixture. Add 2 eggs to remaining frosting mixture. Beat 3-5 minutes. Spread over cake mixture. Bake at 350 degrees, 30-40 minutes, until golden. Cool and spread with reserved frosting mixture.

Esther E. Blake

MARVELOUS MACAROONS

- 2-2/3 C. Coconut
- 1/4 tsp. Salt
- 1 C. chopped Almonds
- 3/4 C. All-Purpose Flour
- 4 Egg Whites
- 2/3 C. Sugar
- 1 tsp. Almond Extract

Combine coconut, sugar, flour, salt in mixing bowl. Stir in egg whites and almond extract and almonds. Drop from teaspoon on lightly greased cookie sheet. Bake 325 degrees for 20 minutes. Make 2-1/2 dozen.

Jeanette Holmes

DATE SQUARES

- 2 Eggs
- 1/2 C. Flour
- 1 C. chopped Nuts
- 1/2 C. Sugar
- 1/2 tsp. Baking Powder
- 2 C. finely cup up Dates
- 1/2 tsp. Vanilla
- 1/2 tsp. Salt

Beat eggs. Beat in sugar and vanilla. Sift together flour, baking powder and salt. Add nuts and dates. Spread in well-greased pan 8x8x2. Bake until top has dull crust. Bake 325 degrees for 25-30 minutes. Cut into squares while warm.

Mary Da Corsi

CASSEROLE COOKIES

- 2 Eggs
- 1 C. flaked Coconut
- 1 C. Sugar
- 1 tsp. Vanilla
- 1 C. chopped Dates
- 1 C. chopped Nuts

Beat together eggs and sugar. Add rest of ingredients and stir. Bake in ungreased casserole for 30 minutes at 350 degrees. Remove from oven and stir with a wood spoon. Cool. Form into balls and roll in powdered sugar twice. Very sticky to roll so dip fingers in small amount of water ocassionally.

Leona Kilian

FRUIT COOKIES

- 2 lbs. canned Fruit
- 4-1/2 C. Sugar
- 1 C. Molasses
- 1 T. Salt
- 1 lb. ground Raisins
- 4 Eggs
- 2 T. Soda
- 1 T. Cinnamon
- 2 C. Shortening
- 1 C. Water
- 12 C. Flour
- 1-1/2 C. Nutmeg

Cream shortening and sugar. Add beaten eggs, soda and ground fruit. Sift dry ingredients and add to creamed mixture alternately with molasses and water. Roll out 1/4-inch thick and cut in 2-inch squares. Brush with 1 egg and 1 tablespoon water. Bake at 350 degrees, 10-15 minutes. Makes 12 dozen cookies. Are real good at Christmas time and easy to mail in a package.

Gerri McCormack

RAISIN DROP COOKIES

- 4 C. Flour
- 1-1/2 tsp. Salt
- 1/4 tsp. Nutmeg
- 2 C. White Sugar
- 1 C. Water
- 1 tsp. Baking Powder
- 1 tsp. Vanilla
- 1/4 tsp. Allspice
- 3 Eggs
- 2 C. Raisins
- 1 tsp. Soda
- 1 tsp. Cinnamon
- 1 C. Shortening
- 1/2 C. Nuts

Add 1 cup water to 2 cup raisins, boil until liquid is decreased to half. Cool. Cream shortening and sugar. Add eggs, 1 at a time, vanilla and nuts. Add cooled raisin mixture and sifted dry ingredients. Drop on greased cookie sheet. Bake in hot oven 12-15 minutes. Makes approimately 5 dozen cookies.

Gerri McCormack

SOFT RAISIN COOKY

- 1-1/2 C. Sugar
- 1 C. Shortening
- 1-1/2 C. Raisins
- 2 Eggs
- 3 C. Flour
- 1-1/2 tsp. Soda
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg

Cook the raisins for 10 minutes in 1 cup water (this can be done in the microwave for 4 minutes), then add soda and let stand while you mix the rest of the ingredients in order given. Add the raisin and water mixture alternately with the dry ingredient. Spread on a greased and floured jelly roll pan. Bake for approximately 30 minutes in a 350 degree oven. When cool, frost with vanilla frosting and cut in squares.

Vivian Wascher

Travel Connection

202 Division • Grandview
(509) 882-5103

1-800-722-1461

MOONLIGHT PHOTOGRAPHY

1427 Meade Avenue
Prosser, Washington 99350
(509) 786-3692

CHERRY FRUIT CHEWS

- 1/4 C. Butter or Margarine (softened)
- 1/2 C. chopped Walnuts
- 2 Eggs
- 1 C. Sugar
- 1 - 4 oz. jar Marachino Cherries (drained and chopped)
- 1-1/4 C. Biscuit Mix
- 1 C. cut-up Dates

Heat oven to 350 degrees. Mix butter or margarine, sugar and eggs. Stir in biscuit mix. Gently fold in nuts, cherries and dates. Spread dough in greased oblong pan, 13x9x2. Bake 30 minutes. Cool slightly and cut into 1-1/2-inch squares. Makes 4 dozen.

Socorro Rocha

PERFECT GINGERSNAPS

- 3/4 C. Shortening
- 1 Egg
- 1/2 tsp. Salt
- 1/2 tsp. Cloves
- 1 C. Brown Sugar
- 2-1/4 C. sifted Flour
- 1 tsp. Ginger
- 1/4 C. Molasses
- 2 tsp. Soda
- 1 tsp. Cinnamon

Cream together the first four ingredients. Sift dry ingredients. Stir into the above. Form in small balls. Roll in granulated sugar, place 2 inches apart on greased cookie sheet. Bake at 375 degrees for 10 minutes (do not overcook). Cool slightly and remove from pan. Make 5 dozen.

Sharon Dietrich Potter

GUMDROP DROPS

- 1/2 C. softened Butter
- 1 Egg
- 1/2 tsp. Baking Powder
- 1/2 C. chopped Gumdrops
- 1/2 C. granulated Sugar
- 1 tsp. Vanilla
- 1/2 tsp. Salt
- 1/2 C. Brown Sugar
- 1 C. Flour
- 3/4 C. Quick Oatmeal

Cream butter, sugar and brown sugar together. Beat in egg and vanilla until light and fluffy. Add flour, baking powder, salt and stir. Add oatmeal and gumdrops. Drop batter by rounded teaspoon, about 2 inches apart. Bake 10-12 minutes at 350 degrees. Cool on wire racks.

Kathy Thonney

SUNSHINE CRISP BARS

- 1 C. melted Butter
- Graham Crackers
- 1 C. Sugar
- 1 C. slivered Almonds
- 1 C. chopped Pecans

Mix butter, sugar and pecans and boil for 2 minutes. Grease 15x10 jelly roll pan. Lay graham crackers close together in bottom of pan. Pour hot mixture over crackers. Bake at 350 degrees for 10 minutes. Take out of oven and top with almonds right away.

Loretta Harpster

PUMPKIN COOKIES

- 2 C. golden Brown Sugar
- 1 C. Salad Oil
- 4 C. sifted All-Purpose Flour
- 1 tsp. Cinnamon
- 2 C. Raisins
- 2 C. cooked or canned Pumpkin
- 2 tsp. Vanilla
- 2 tsp. Baking Powder
- 1 tsp. Nutmeg
- 1 C. choppted Nuts
- 2 tsp. Soda
- 1 tsp. Salt
- 1/2 tsp. Ginger

In mixing bowl beat together sugar, pumpkin, oil and vanilla. Sift together dry ingredients. Add and stir smooth. Blend in raisins and nuts. Drop by spoonful on oiled baking sheet. Bake at 350 degrees for 12-15 minutes. Make about 7 dozen moist, soft cookies. (no eggs needed - low cholesterol)

Ricki Tebaldi

"HELLO DOLLY" COOKIES

- 1/4 lb. Butter or Margarine
- 1 C. Chocolate or Butterscotch Chips
- 1 can Sweetened Condensed Milk
- 1 C. Graham Cracker Crumbs
- 1 C. flaked Coconut
- 1 C. chopped Nuts

Melt butter in 9x9x2-inch pan. Sprinkle in layers each dry ingredient, then pour over all the condensed milk. Bake 30 minuntes in 350 degree oven. Cool in pan, then cut into bars.

Mary Da Corsi

POLISH PECAN COOKIES *(Ciastka Kurche)*

- 1 C. Butter
- 2-1/2 C. sifted All-Purpose Flour
- Confectioners' Sugar (for rolling)
- 3 T. Vanilla Extract
- 1-1/2 T. Water
- 1/2 C. Confectioners' Sugar
- 2 C. Pecan Halves

Cream butter with vanilla extract. Add confectioners' sugar gradually, beating unfil fluffy. Add water and beat thoroughly. Add flour in fourths, mixing until blended after each addition. If necessary, chill the dough until easy to handle. Shape a teaspoonful of dough around each pecan half, covering nut completely. Place on ungreased cookie sheets. Bake at 400 degrees for 10 minutes. Roll in confectioners' sugar while still warm. About 5 dozen.

Mary Alice Rogalski (Plesha)

PECAN SQUARES

BOTTOM CRUST:

- 3/4 C. softened Butter or Margarine
- 1/3 C. Sugar
- 1-1/2 C. Flour

TOPPING:

- 1 C. Dark Corn Syrup
- 1/2 tsp. Salt
- 1 C. Nuts
- 3 Eggs
- 1 tsp. Vanilla
- 1/2 C. Brown Sugar
- 1/4 C. melted Butter

Mix butter or margarine, sugar and flour until crumbly. Pat into 9x13 greased pan. Pat around sides. Bake for 18 minutes at 350 degrees. Beat eggs, corn syrup, brown sugar, salt, vanilla and melted margarine. Add nuts. Pour over crust and bake for 20 minutes at 350 degrees.

Ann Martin

NO BAKE COOKIES

- 2 C. Sugar
- 1/2 stick of Margarine
- 1/2 C. Peanut Butter
- 1/2 tsp. Salt
- 1/2 C. Milk
- 1 tsp. Vanilla
- 1/4 C. Cocoa
- 2 C. Quick Oats

Mix sugar, salt and cocoa in sauce pan. Add milk. Bring to boil and cook for 1-1/2 minutes. Add remaining ingredients. Mix well. Drop by teaspoon on wax paper.

Anonymous

PEANUT BUTTER COOKIES

- 1 Egg
- 1 C. Sugar
- 1 C. Peanut Butter (creamy or crunchy)

Mix egg and sugar together. Add peanut butter. Mix well. Roll into balls (1 teaspoon). Place on ungreased cookie sheet 1 inch apart. Press tops with fork dipped in sugar. Bake 8-10 minutes until light brown. (This recipe uses no flour.)

HINT: Cut brown paper bag to fit cookie sheet. Place dough balls on paper. This helps keep bottom of cookies from burning.

Leona Kilian

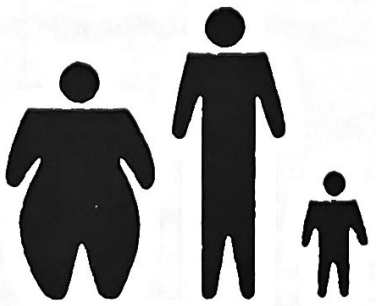
Karen's

Florist - Nursery

Weddings and Tuxedos

802 W. Hwy. 12
Grandview, WA 98930
(509) 882-1026

Dave Shrewsberry
Phone (509) 837-6887



Bigg Longe & Littel

606 E. Edison • P.O. Box 301
Sunnyside, Washington 98944

MEXICAN WEDDING CAKES

Add a foreign-travel note to your holiday cookie tray. These cookies are adopted from a traditional Mexican recipe.

- **1 C. Butter**
- **1 tsp. Vanilla**
- **Powdered Sugar**
- **1/2 C. Powdered Sugar**
- **2 C. sifted All-Purpose Flour**
- **1/2 tsp. Salt**

Cream butter. Add sugar gradually. Blend in salt, vanilla and flour. Mixture will be stiff. Pinch off small pieces of dough. Form into balls. Place on ungreased cookie sheets. Bake in a preheated oven at 400 degrees for about 12 minutes. Roll cookies in powdered sugar while hot. (NOTE: The cookies will absorbe the powdered sugar if stored. Roll again in sugar before serving if desired . . . for looks, mostly.) Yield: about 4 dozen.

Rosie Rumsey

CADRIELLITAS

- **1 C. + 3 tsp. unsifted All-Purpose Flour**
- **3/4 C. firmly packed Light Brown Sugar**
- **1/4 tsp. Salt**
- **1 jar (12.25 oz.) Caramel Topping**
- **1/2 C. chopped Walnuts**
- **1 C. Quick Oats** (uncooked)
- **1/2 tsp. Baking Soda**
- **3/4 C. melted Butter or Margarine**
- **1 pkg. (5 oz.) Semisweet Chocolate Pieces**

Preheat oven to 350 degrees. In large mixer bowl, combine 1 cup flour and oats, sugar, soda, salt and butter. Beat at low speed until well mixed. Evenly pat into an ungreased 13x9-inch baking pan. Bake 10 minutes. Meanwhile, stir caramel topping and remaining 3 tablespoons flour until well mixed. Remove pan from oven, sprinkle on chocolate pieces and walnuts. Drizzle on walnut mixture. Return pan to oven and continue baking 20-25 minutes more (until browned). Cool before cutting. Cut into 36 bars.

Rosie Rumsey

MEXICAN PAINTED COOKIES

- **1 C. (2 sticks) Butter**
- **1 tsp. Vanilla Extract**
- **4 C. sifted All-Purpose Flour**
- **2 C. Sugar**
- **1/2 tsp. Almond Extract**
- **1/2 tsp. Salt**
- **2 Eggs**
- **2 stp. Baking Powder**
- **Egg Paint**

Cream butter, gradually add sugar. Add 1 egg. Beat until light and fluffy. Beat in vanilla and almond extracts. Sift together flour, baking powder and salt, gradually add to creamed mixture. Divide dough into three parts, chill for ease in handling. On lightly floured surface roll one part at a time to 1/4-inch thickness. Cut with a large floured custard cup or other cutter measuring 5-1/2* inches in diameter. With wide spatula transfer to baking sheet. Bake at 375 degrees 10-12 minutes. Cool on wire rack. Makes 14 to 17 cookies. Decorate with Egg Paint. To prepare Egg Paint: Mix 1 egg yolk and 1/4 tsp. water. Divide mixture and add drop of food color to each. Paint on designs with brush. * Can be smaller.

Rosie Rumsey

. . . PIES . . .

FOOL PROOF PIE CRUST

- **3 C. Flour**
- **1 T. Vinegar**
- **1 + 1/4 C. Shortening**
- **1 T. Salt**
- **5 T. Water**
- **1 Egg**

Mix flour, shortening together in large bowl. Mix water, vinegar, salt and egg together in small bowl. Pour in with flour and shortening and mix. Makes 2 double-crust pies.

Emma Ghrames and Lillian Dills

RHUBARB PIE

- **4 C. Rhubard** (cut in small pieces)
- **2 Eggs** (slightly beaten)
- **2 C. Sugar**
- **2 T. Butter**
- **1 T. Flour** (heaping)

Mix sugar, flour, eggs and butter. Add rhubarb. Pour into unbaked pie crust and top with second crust. Bake at 350 degrees for 1 hour or until set.

Betty Lewis

STRAWBERRY MALLOW PIE

- 1 pkg. Strawberry Jello
- 1 C. small Marshmallows
- 1 C. Boiling Water
- 1 C. Whipped Cream
- 1 pkg. Frozen Strawberries
- 9-inch Graham Cracker Crust

Dissolve jello in boiling water. Add strawberries and stir to separte them. When mixture begins to hicken fold in marshmallows and whipped cream. Pour into pie crust. Garnish with fresh strawberries and whipped cream. Serves 6 large pieces or 8 medium.

Mary Da Corsi

FRESH STRAWBERRY PIE

- 3 oz. pkg. Cream Cheese
- 1/2 tsp. Vanilla
- 1-1/2 crushed Strawberries
- 1 T. Sugar
- 3/4 C. Sugar
- 1/2 C. Strawberry Halves
- 1 tsp. Milk
- 3 T. Cornstarch

Cream together cream cheese, 1 tablespoon sugar, milk, vanilla. Spread on bottom and sides of baked pie shell. In saucepan blend 3/4 cup sugar and cornstarch. Add crushed strawberries and cook over medium heat, stirring constantly until clear or thickened. Cool. Into cooled mixture carefully stir 1/2 cup havled strawberies. Pour over the filled baked pie crust. Chill thoroughly. Serve alone or with whipped cream or ice cream.

Flo Ashton

STRAWBERRY PIE

- 1 pre-cooked Pie Shell
- 2-1/2 T. Cornstarch or Tapioca
- fresh or frozen Strawberries
- 1 C. Sugar
- 1 sm. pkg. Strawberry Jello
- 1-1/2 C. Water

Fill shell with sliced strawberries. Combine in a sauce pan the following: sugar, water, cornstarch or Tapioca. Bring to a boil stirring constantly. Add the package of jello. Cool mixture and then pour over pie. Refrigerate. OPTIONAL: Top with whipped cream when serving.

Rachel Eggertsen

JOHN'S PECAN PIES

- 3 Eggs (slightly beaten)
- 1 C. Karo (light or dark or 1/2 of each)
- 1/2 C. chopped Pecans
- 1/2 C. Sugar
- 1/2 tsp. Vanilla
- 2 T. melted Butter
- Pinch of Salt

Mix in order given. Pour in unbaked pie shell. Bake 40 minutes at 350 degrees. NOTE: I double the recipe and bake in the Bama Party Shells (8 per pack). When I do this, I put the pecans in the little shells before I put the other ingredients in or pecans will all be in one pie. Bake a little less time. These are great to freeze. Filling will fill 13 little Bama shells.

Juanita Cooper and Tracie Gomez

SAFEWAY
of Sunnyside

GRANDVIEW INVESTMENT CO.
Since 1918
REALTOR
Royal Womach
BROKER
100 West Second • Grandview, WA 98930
Bus. 882-3515 • Res. 882-1162

PEANUT BUTTER PIE

- **1/3 C. crunchy Peanut Butter**
- **4 oz. Cream Cheese**
- **1 large Cool Whip**
- **1 C. Powdered Sugar**
- **1/4 C. Milk**

Cream peanut butter and cream cheese. Add other ingredients. Spoon into a Graham Cracker crust. Refrigerate 8 hours. (Judy Manka uses a heaping 1/2 cup of peanut butter and 8 oz. Cool Whip.)

Roberta Rincker and Judy Manka

IMPOSSIBLE PIE

- **2 Eggs**
- **Pinch of Salt**
- **1/2 tsp. Vanilla**
- **1 C. Sugar**
- **1/2 tsp. Baking Powder**
- **1 C. Coconut**
- **1/4 C. Flour**
- **1 C. Milk**
- **1/2 stick melted Margarine**

Beat eggs well. Add sugar mixed with flour, salt, and baking powder. Add milk, vanilla, coconut, and margarine. Pour into greased unlined pie pan and bake at 350 degrees for 30 minutes or until set.

Naoma White

FLUFFY FRUIT PIE

- **9-inch baked Pie Shell**
- **3/4 C. crushed Pineapple**
- **1 pkg. Lemon Flavored Gelatin**
- **1/4 C. Maraschino Cherries** (quartered)
- **1 C. chilled Evaporated Milk**
- **1/4 C. Maraschino Cherry Juice**
- **1/2 C. Sugar**
- **1 T. Lemon Juice**

Pour evaporated milk into refrigerator tray and freeze until crystals form around edge. Bring pineapple and cherry juice to a boil. Add gelatin and stir until dissolved. Stir in sugar. Chill about 30 minutes or until mixture mounds slightly when dropped from spoon. Whip milk and lemon juice until stiff. Pour on top of gelatin mixture. Beat it slowly with rotary beater or electric mixer on low speed. Fold in cheries. Pour into chilled baked pie shell. Chill several hours until firm.

Ricki Tebaldi

ALMOND CRUST CHERRY CREAM PIE

- **1 stick Betty Crocker Instant Mixing Pie Crust Mix**
- **1/2 C. finely chopped, slivered Almonds**
- **1-1/3 C. (15 oz.) Borden's Eagle Brand Condensed Milk**
- **1/2 C. Whipping Cream** (whipped)
- **1/3 C. Lemon Juice**
- **1 tsp. Vanilla**
- **1/2 tsp. Almond Extract**

Mix pastry as directed on Betty Crocker Pie Crust Mix package. except add chopped almonds with water. Prick sides of pie crust only. Bake as directed for Baked Pie Shell. Cool. Combine Borden's Eagle Brand Sweetened Condensed Milk (you must use condensed milk!), lemon juice, vanilla and almond extract. Stir until mixture thickens. Fold in whipped cream and spoon into cooled shell. Top with Cherry Glaze (recipe below) or use your favorite brand of prepared cherry pie filling. Cill 2 to 3 hours.

CHERRY GLAZE:

- **2 C. (1 lb. can) pitted Sour Cherries** (drained)
- **1/4 C. Sugar**
- **1 T. Cornstarch**
- **2/3 C. Cherry Juice**
- **2-3 drops Red Food Coloring**

Set aside drained cherries. Blend cherry juice with sugar and cornstarch. Cook over low heat, stirring constantly, until mixture is thickened and clear. Add cherries and food coloring (optional), spread over cream filling. Chill.

Mary Da Corsi

DAIQUIRI PIE

- **1 pkg.** (4 oz. serving size) **Jello Lemon Pudding**
- **1 pkg.** (3 oz.) **Jello Lime Gelatin**
- **1/2 C. Bacardi Light Rum**
- **2-1/2 C. Water**
- **2 C. Cool Whip** (thawed)
- **1/3 C. Sugar**
- **2 Eggs** (slightly beaten)
- **1 baked 9-inch Crumb Crust**

Mix pudding, gelatin and sugar in a saucepan. Stir in 1/2 C. water and eggs, blend well. Add remaining water. Stir over medium heat until mixture comes to a full boil. Remove from heat, stir in rum. Chill for about 1-1/2 hours. (To hasten chilling, place bowl of filling mixture in larger bowl of ice and water; stir until mixture is cold.) Blend topping into chilled mixture. Spoon into cooled crust. Chill until firm, about 2 hours. Garnish with additional whipped topping, lime or lemon slices, grated lime or lemon peel, or graham cracker crumbs.

Sandy Bourgeois

COTTAGE CHEESE PIE

- **1 C. Cottage Cheese** (passed through colander)
- **3/4 C. Sugar or Karo Syrup**
- **1/2 C. Sweet Milk**
- **1/8 tsp. Salt**
- **2 well beaten Eggs**
- **1 level tsp. Lemon Extract**

Mix in order given. Beat well and bake in crust, like custard pie. DELICIOUS!!

Emma Ghrames

GRASSHOPPER PIE

CRUST:

- **24 Oreo Cookies**
- **1/4 C. melted Butter**

Crush cookies, (reserve 1/4 cup cookie crumbs for topping). Mix remainder with melted butter and press into a 9x9 -inch square pan. Chill in freezer while preparing filling.

FILLING:

- **1 jar Marshmallow Creme**
- **1/4 C. Creme De Menthe**
- **1 pint Whipping Cream**

Thoroughly blend marshmallow creme and creme de menthe in large bowl. Whip whipping cream and fold into marshmallow mixture. Pour into pan with the prepared crust and sprinkle with reserved crumbs. Freeze overnight.

Shirley Anderson

GOOSEBERRY PIE

- **3 C. Gooseberries**
- **2 T. Flour**
- **1/8 tsp. Nutmeg**
- **1 recipe Plain Pastry**
- **1-1/2 C. Sugar**
- **1/4 tsp. Salt**
- **1 T. Butter**
- **1/2 C. Water**
- **1 T. Cinnamon**
- **2 T. Tapioca**

Combine gooseberries, 1 cup of the sugar and water. Cook until berries are tender. Sift remaining sugar, flour, salt and spices together. Stir into cooked mixture. Cool. Line 9-inch pie pan with pastry, pour in cooled mixture. Dot with butter, sprinkle with Tapioca. Cover with top crust. Bake 450 degrees for 10 minutes or 350 degrees for 35 minutes.

Inez Stroup and Thelma Walsworth

FRENCH SILK PIE

- **1/2 C. Butter**
- **1 tsp. Vanilla**
- **2 Eggs**
- **1/2 C. Sugar**
- **2 square semi-sweet Baking Chocolate**
- **baked Pie Shell**
- **1 T. Peppermint Extract**
- **Whipped Cream**

Cream butter well. Add sugar, vanilla, and peppermint extract . Beat well. Melt baking chocolate and add to first mixture, blend. Add 1 egg and beat for 5 minutes. Add 2nd egg and beat for 5 minutes. Pour into baked shell. Chill. Top with whipping cream.

Kathy Thonney

Come home to the great value of Electricity!

Benton Rural Electric Association

400 7th • Prosser • 786-2913

. . . CAKES . . .

SOURDOUGH CHOCOLATE CAKE

- 1/2 C. Sourdough Starter
- 1/4 C. nonfat Powdered Milk
- 1/2 tsp. Salt
- 3 (1 oz.) melted Squares Semi-Sweet Chocolate
- 2 Eggs
- 1 C. Water
- 1 C. Sugar
- 1 tsp. Vanilla
- 1-1/2 C. All-Purpose Flour
- 1/2 C. Shortening
- 1 tsp. Cinnamon
- 1-1/2 tsp. Baking Soda

Combine sourdough starter, water, flour and powdered milk. Let mixture ferment 2-3 hours in a warm place until bubbly and there is a clean sour milk odor. Cream sugar, shortening, salt, vanilla, cinnamon and baking soda. Add eggs 1 at a time, beating well after each addition. Combine creamed mixture and melted chcolate with sourdough mixture. Stir 300 strokes or mix with electric mixer on low speed until blended. Pour into 2 well-greased and floured layer cake pan or one large 9x12x2 pan. Bake at 350 degrees (177°C) for 25-30 minutes.

Ilene Mellor

TURTLE CAKE

- 1 (1 lb., 2-1/2 oz.) pkg. German Chocolate Cake Mix
- 1/2 C. softened Butter or Margarine
- 1 (14 oz.) can Sweetened Condensed Milk
- Frosting
- 1/2 C. Oil
- 1-1/2 C. Water
- chopped Pecans
- 1 (1 lb.) pkg. Caramels

Combine chocolate cake mix, butter, water, oil and half of condensed milk in mixing bowl. Mix well. Pour half of batter into greased and floured 13x9-inch baking dish. Bake at 350 degrees 20-25 minutes. Melt and mix together caramels and remaining condensed milk over low heat until smooth. Spread over baked cake layer. Sprinkle generously with chopped pecans. Cover with remaining cake batter. Return to oven and bake 25-35 minutes longer or until cake tests done. Coo. Spread with Frosting. NOTE: Since the cake is very sweet, cut into small servings.

FROSTING:

- 1/2 C. Butter or Margarine
- 1 (1 lb.) pkg. sifted Powdered sugar
- 3 T. Cocoa Powder
- 1 T. Vanilla
- 6 T. Evaporated Milk

Combine butter, cocoa and evaporated milk in small sauce pan. Melt over low heat. Remove from heat and beat in powdered sugar and vanilla until smooth. Spread immediately.

Shyla Hogue

YUMMY COLA CHOCOLATE CAKE

- 2 C. Flour
- 1/2 tsp. Salt
- 1 C. Coke Cola
- 1 tsp. Baking Soda
- 2 C. Sugar
- 1 stick Margarine
- 1/2 C. Buttermilk or Sour Cream
- 1 tsp. Vanilla
- 3 T. heaping Cocoa
- 1/2 C. Oil
- 1-1/2 C. Marshmallows

Sift together flour, sugar, cocoa and salt and set aside. Mix and bring to a boil: margarine, oil, Coke Cola. Then add buttermilk or sour cream, soda and vanilla. Add to dry ingredients. Beat until smooth. Fold in marshmallows. Pour into greased and floured 9x13 pan. Bake at 350 degrees about 35-45 minutes.

ICING:

- 1/2 stick Margarine
- 1-1/2 C. Powdered Sugar
- 2 T. Cocoa
- 1 tsp. Vanilla
- 3 T. Coke Cola

Mix margarine, cocoa and Coke Cola and bring to boil. Then add powdered sugar and vanilla. Beat until smooth and pour over warm cake.

Pauli Harper

TRIPLE CHOCOLATE CAKE

- 1 pkg. dark Chocolate Cake Mix
- 1 C. Sour Cream
- 1 C. Milk Chocolate Chips
- 1 small pkg. Chocolate Instant Pudding
- 1/2 C. Oil
- 4 Eggs
- 1/2 C. Warm Water

Combine until smooth all ingredients except chips (about 2 minutes). Stir in chips and turn into a greased Bundt pan and bake at 350 degrees for 1 hour. Let cool before unmolding. Dust with powdered sugar.

Dawn Allison and Kay Brader

BROWNIE CAKE

- 2 C. Flour
- 2 cubes Margarine
- 1/2 C. Buttermilk
- 1 tsp. Vanilla
- 2 C. Sugar
- 1 C. Water
- 2 Eggs
- 1 tsp. Salt
- 3 T. Cocoa
- 1 tsp. Soda

Put flour, sugar and salt in a large bowl. Melt margarine, water and cocoa in pan over low heat, bring to boil then pour into flour mixture and mix well. Add buttermilk, eggs, soda and vanilla and beat well. Bake in 2 - 9x13 pans for 20 minutes at 350 degrees.

FROSTING:

- 1/2 C. Margarine
- 1 box Powdered Sugar (4 cups)
- 3 T. Cocoa
- 1/2 C. chopped Nuts
- 6 T. Milk
- 1 tsp. Vanilla

Mix margarine, cocoa and milk in pan over low heat just till blended. Remove from heat. Add powdered sugar, nuts and vanilla and mix. Frost cake as soon as removed from oven. (freezes well).

Bev Garvey and Barbara Borg

CHOCOLATE YEAST CAKE

- 1 C. Shortening
- 3 squares Chocolate (3 oz.)
- 1/4 C. Warm Water
- 3 Egg Whites
- 1/2 tsp. Vanilla
- 2 C. Sugar
- 1 C. Milk
- 2-1/4 C. Cake Flour
- 1 tsp. Baking Soda
- 3 Egg Yolks
- 1-1/2 cake Yeast
- 1/2 tsp. Salt
- 3 tsp. Warm Water

Melt and cool the chocolate. Dissolve the yeast in the 1/4 cup warm water. Beat egg whites to a peak but not dry. THIS IS THE MOST IMPORTANT STEP! Cream butter and sugar and add the egg yolks and the melted and cooled chocolate. Add flour with milk and dissolved yeast a little at time until flour and milk are used. Then fold in egg whites and put this into refrigerator overnight. The next morning, add the baking soda dissolved in warm water and vanilla and bake at 350 degrees for 25 minutes or until done. This makes 2 layers if use 9-inch pans or 3 layers if you 8-inch pans. DO NOT OVERBEAT EGG WHITES. THIS IS THE MOST IMPORTANT STEP! By holding the chcolate and substituting your favorite spices, you can make a spice rather than a chocolate cake.

Audrey M. Matthews

BLACK BOTTOM CUPS

- 1 C. Cream Cheese
- 1/8 tsp. Salt
- 1 C. Sugar
- 1/2 tsp. Salt
- 1 T. Vinegar
- 1 Egg
- 1 C. Chocolate Chips
- 1/4 C. Cocoa
- 1 C. Water
- 1 tsp. Vanilla
- 1/2 C. Sugar
- 1-1/2 C. Flour
- 1 tsp. Soda
- 1/3 C. Oil

Bake at 350 degrees for 30 minutes. Makes 2 dozen. Combine in mixing bowl: cream cheese, egg, 1/2 cup sugar, 1/8 teaspoon salt and chocolate chips. Mix well and set aside. Sift into another bowl: flour, 1 cup sugar, cocoa, soda, 1/2 teaspoon salt. Add water, oil, vinegar and vanilla. Fill muffin cups half full. Top each with heaping spoonful of cream cheese mixture. Sometimes I use regular chocolate cake mix instead of above

Shirley Smith

The Blue Goose

a country restaurant

Jackie & Kirk Bardwell, proprietors

306 Seventh Street
Prosser, WA 99350

Telephone
(509) 786-1774

True Value®

WALKER'S TRUE VALUE HARDWARE

530 South 6th Street
Sunnyside, WA 98944

MIRACLE CAKE

- 1 C. chopped Dates
- 1 tsp. Soda
- 2 T. Oil
- 1 C. Miracle Whip Light
- 1 C. chopped Nuts
- 1 C. Sugar
- 1/2 tsp. Salt
- 1 C. Boiling Water
- 9 T. Cocoa
- 2 C. Flour

Pour water with soda (dissolved) over dates and nuts. Let sit. Mix sugar, cocoa, oil, salt, Miracle Whip Light and flour. Add dates and nuts. Beat until smooth. Place in large greased loaf pan. Bake 350 degrees for 40-50 or until toothpick in center is clean.

Jaci Holland

CHERRY CRUNCH or DUMP CAKE

- 1 can (1 lb., 5 oz.) Cherry Pie Filling
- 1 tsp. Lemon Juice
- 1/2 C. chopped Nuts
- 1 pkg. Duncan Hines White Deluxe Cake Mix
- 1/2 C. (1 stick) melted Butter or Margarine

Preheat oven to 350 degrees. Spread pie filling in the bottom of a 9-inch square pan. Sprinkle with lemon juice. Combine dry cake mix, nuts (if desired) and melted butter (mixture will be crumbly). Spread over pie filling. (May add crushed pineapple with filling also.) Bake 40-50 minutes until golden brown. Serve with sweetened whipped cream, ice cream or coffee cream.

Naoma White, Socorro Rocha and Lisa Allen

BLACK MAGIC CAKE

- 1-3/4 C. Flour
- 2 T. Baking Soda
- 2 Eggs.
- 1/2 C. Oil
- 2 C. Sugar
- 1 tsp. Baking Powder
- 1 C. strong Black Coffee
- 1 tsp. Vanilla
- 3/4 C. Cocoa
- 1 tsp. Salt
- 1 C. Sour Milk

Combine dry ingredients in a large bowl. Add eggs, coffee, milk, oil and vanilla. Beat at medium speed for 2 minutes. Pour batter into 13x9 pan or 2 9-inch pans. Bake at 350 degrees for 35-40 minutes (oblong), 30-35 minutes (layers).

Donda Waggoner

HARVEY WALLBANGER CAKE

- 1 pkg. Duncan Hines Orange Supreme Cake Mix
- 1 pkg. Vanilla Instant Pudding (3 oz.)
- 1/2 C. frozen Orange Juice (concentrated)
- 1/4 C. Galliano
- 1/4 C. Vodka
- 4 Eggs
- 1/2 C. Vegetable Oil
- 1/2 C. Water
- 1/2 tsp. Baking Powder

Beat all together 6-8 minutes. Bake in well-greased Bundt or tube pan approx. 45 minutes at 350 degrees. Let cool 20 minutes in pan, then turn out onto cake plate. Make holes in warm cake with fork or toothpick, sides includes. Spoon glaze over all of warm cake.

GLAZE:

- 2 T. Orange Juice (concentrate)
- 1 C. Powdered Sugar
- 2 T. Vodka
- 2 T. Galliano

Mix and spoon over warm cake. Enjoy!!

Esther E. Blake

CARROT CAKE

- 2 C. Sugar
- 2 C. Flour
- 1 tsp. Soda
- 3 C. grated Carrots
- 1 C. Oil
- 1 tsp. Baking Powder
- 2 tsp. Cinnamon
- 4 Eggs
- 1 tsp. Salt
- 1 C. Nuts

Mix sugar, oil and eggs together. Add flour, baking powder, salt, soda and cinnamon. Then fold in 3 cups of grated carrots and nuts. Bake at 350 degrees for 1 hour.

FROSTING:

- 6 oz. Cream Cheese
- 2 tsp. Vanilla
- 1/2 stick Margarine
- Nuts (if desired)
- 2 C. Powdered Sugar

Mix the above ingredients and spread on the cake.

Bev Garvey and Martha Yahne

STRAWBERRY CAKE

- 1 box White Cake Mix
- 1 box Strawberry Jello (3 oz.)
- 4 Eggs
- 1 C. Vegetable Oil
- 1/2 C. Water
- 3 T. Flour
- 1 sm. box frozen Strawberries (10 oz.)
- 1 C. Coconut (if desired)
- 1 C. chopped Nuts (if desired)

Mix all dry ingredients. Add oil, water, eggs and berries. NOTE: Do not drain berries, add juice and all! Mix well. Bake 35 minutes at 350 degrees. Makes 3 layers.

ICING:

- 1 box Powdered Sugar
- 1 cube Butter
- Juice from slall box of frozen Strawberries.

Mix and frost. Garnish with remaining berries just before serving.

Esther E. Blake, Vesta Beierle and Marie Gilbert

PUMPKIN CAKE

- 1 can Pumpkin
- 1 C. Sugar
- 1 tsp. Cinnamon
- 2 Eggs (beaten lightly)
- 1 Yellow Cake Mix
- 1 C. Walnuts
- 1 cube Butter

Mix pumpkin, sugar, cinnamon and eggs together and pour into a large baking pan. Sprinkle with cake mix. Sprinkle with walnuts. Drizzle butter over all. Bake at 350 degrees for 50-55 minutes.

Goldie M. Skidmore

CHOCOLATE PUMPKIN CAKE

- 2 C. Flour
- 2 C. Sugar
- 2 tsp. Baking Powder
- 1 tsp. Baking Soda
- 1-1/2 tsp Cinnamon
- 1/2 tsp. Cloves
- 1/4 tsp. Ginger
- 1/4 tsp. Allspice
- 4 Eggs
- 2 C. Pumpkin (1 can)
- 1 C. Vegetable Oil (Crisco Oil)
- 1 C. 100% Bran Cereal
- 1 C. Nestle's Chocolate Chips

Sift dry ingredients. Beat eggs until foamy. Add sugar and beat some more. Add pumpkin, oil, cereal, and mix. Add dry ingredients, stirring with a spoon only until combined. Spread into a greased and floured tube pan. Bake at 350degrees about 1 hour.

Cheryl A. Engel

PUMPKIN CAKE ROLL

- 3 Eggs
- 1 C. Sugar
- 2/3 C. Pumpkin
- 1 T. Lemon Juice
- 1 tsp. Baking Soda
- 1 tsp. Cinnamon
- 1/2 tsp. Ginger or Cloves
- 1/2 tsp. Nutmeg
- 1/2 tsp. Salt
- 3/4 C. Flour
- Powdered Sugar
- chopped Nuts

Beat eggs for 5 minutes. Gradually add sugar. Carefully fold in pumpkin and lemon juice. Add soda, cinnamon, ginger or cloves, nutmeg, salt and flour. Pour on a cookie sheet, lined with waxed paper. Bake 15 minutes at 375 degrees. Turn out on a towel sprinkled with powdered sugar. Roll up and cool. When cool, unroll and spread with filing and nuts. The reroll.

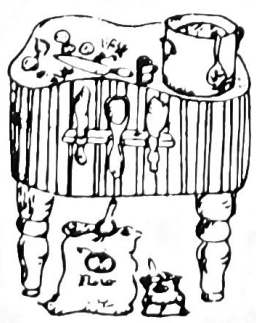
FILLING:

- 6 oz. Cream Cheese
- 1 C. Powdered Sugar
- 1 T. Vanilla
- 3 T. Butter.

Sprinkle with nuts.

Simona V. Lopez

Extra Special Pantry



The Mini Mall
214 South Sixth Street
Sunnyside, WA 98944
(509) 837-5875

Anne & Bill Flower,
Proprietors

HOURS: MON-SAT. 9:00 to 5:00

Slender You®

BECKY and MIKE TUCKER
Owners
(509) 837-8885

626 Railroad Ave.
Sunnyside, Washington 98944

SPICED PRUNE CAKE

- 1 C. cooked Prunes
- 1 tsp. Cinnamon
- 2 Eggs
- 2 C. sifted Flour
- 1/2 C. Nuts
- 1/2 C. Butter or Crisco
- 1 tsp. Nutmeg
- 1/2 C. cold Coffee
- 2 tsp. Baking Powder
- 1 C. Sugar
- 1/2 tsp. Cloves
- 1/2 tsp. Soda
- 1/2 tsp. Salt

Cream butter and sugar together. Add well beaten eggs. Add coffee in which soda has been dissolved alternately with sifted flour, spiced and baking powder. Add cut up prunes and nuts. Beat well. Pour in 7x11 greases pan. Bake 35 at 375 degrees. Frost with Mocha or Penucke frosting. DELICIOUS!!

Ricki Tebaldi

POPPY SEED CAKE

- 1 pkg. Yellow Cake Mix
- 1 pkg. instant Coconut Pudding Mix
- 4 Eggs
- 1 C. Hot Water
- 1/2 C. Vegetable Oil
- 1/4 C. Poppy Seeds

Beat eggs and vegetable oil together. Add cake and pudding mixes and water (a little at a time). Beat 3 minutes at medium speed after last of mixes, water and poppy seeds are added. Bake 40 minutes at 350 degrees in a well-greased tube or Bundt pan. Sift powdered sugar over cake while still warm. Serve with whipped topping.

Esther E. Blake

OATMEAL CAKE

- 1 + 1/2 C. Boiling Water
- 1 + 1/2 C. sifted Flour
- 1 tsp. Cinnamon
- 1 C. Sugar
- 1 C. quick cooking Oatmeal
- 1 tsp. Soda
- 1/2 tsp. Baking Powder
- 1 C. Brown Sugar
- 1 tsp. Salt
- 1/2 C. Margarine
- 2 Eggs

Pour boiling water over oats, set aside. Sift flour with soda, salt, cinnamon and baking powder. Cream margarine, gradually add sugar. Blending mixture till mealy. Add eggs one at time. Beat until light and fluffy. (Mixture may look curdled.) Stir in oats, then add flour mixture and blend. Pour batter in 9-inch pan, greased and floured. Bake at 350 degrees for 40 minutes or until tester comes out clean.

BROILED COCONUT TOPPING:

- 1 + 1/2 C. Coconut
- 1/4 C. Heavy Cream
- 1/2 C. Brown Sugar
- 1 tsp. Vanilla
- 1/4 C. Margarine

Combine coconut, brown sugar, margarine in sauce pan to melt. Add cream and vanilla. Spread on cooled bake and broil 2-3 minutes or light brown.

Helen Carrell, Lillain Dills , Ricki Tebaldi and Esther Blake

LEMON NUT CAKE

- 1 lb. Butter
- 1 lb. Flour (4 cups)
- 2 oz. bottle Lemon Extract
- 1 lb. Sugar (2 cups)
- 1 tsp. Baking Powder
- 1 lb. broken Nuts
- 6 Eggs
- 1 lb. White Raisins

Cream butter and sugar. Add beaten eggs. Then add flour , baking powder and lemon extract. Mix raisins and nuts (floured) and add to batter. Bake in 3 loaf pans. Cook 1 hour, or longer at 325 degrees. Don't peek for 45 minutes.

Helen Dickson

BOILED FRUIT CAKE

- 2 C. Sugar
- 1 T. Shortening
- 1-1/2 C. Raisins
- 3 C. Flour
- 2 C. Water
- 1 tsp. Salt
- 1-1/2 C. broken Nut Meats
- Fruit Mix
- 1 tsp. Cinnamon
- 1 tsp. Cloves
- 1 tsp. Soda

Mix sugar, water, cinnamon, salt, shortening, cloves, raisins and nuts. Bring to a boil. Let simmer for 5 minutes. Cool. Add soda, flour, fruit mix. Bake 1 hour or until done at 350 degrees. Makes 2 loaves.

Lil Johnson

OHIO'S BEST or HAWAII CAKE

- **1 C. chopped Nuts** (Macadamia)
- **2 C. White Sugar**
- **2 C. Flour**
- **2 tsp. Soda**
- **2 Eggs**
- **1 tsp. Vanilla**
- **1 #2 can Crushed Pineapple**

Place all ingredients in bowl, mix by hand. Bake in greased 9x13 pan for 40 minutes at 325-350 degrees.

TOPPING:

- **1 stick Butter**
- **8 oz. Cream Cheese**
- **1-1/3 C. Powdered Sugar**
- **1 tsp. Vanilla**

Mix well and spread on hot cake. Keep cake in refrigerator after cooling.

Bettie Boldman, Jan Patterson and Kay Drake

HAWAIIAN CAKE

- **1 Yellow Cake Mix**
- **1 lg. pkg. Vanilla Instant Pudding**
- **1 C. cold Milk**
- **1 oz. pkg. softened Cream Cheese**
- **9 oz. contained Whipped Topping**
- **20 oz. can Crushed Pineapple** (crushed)
- **1/2 C. chopped Pecans**
- **1/2 C. Maraschino Cherries** (chopped, well drained)
- **1/2 C. flaked Coconut**

Prepare cake mix according to package directions. Cool. Combine pudding mix with milk. Beat cream cheese into pudding, stir by hand. Fold in topping. Spread pudding mixture over top of cake. Put drained pinapple over pudding. Sprinkle with cherries, nuts and coconut. Refrigerate. NOTE: Make sure cream cheese is well softened. Also, move fast when combining pudding and cream cheese. Make 1 oblong 13x9x2-inch cake.

Socorro Rocha

WATERGATE CAKE

- **1 pkg. White Cake Mix**
- **3/4 C. Oil**
- **1 C. 7-Up**
- **1 pkg.** (3-3/4 oz.) **instant Pistachio Pudding Mix**
- **3 Eggs**
- **1/2 C. Coconut**
- **1/2 C. choppted Nuts**

Mix cake ingredients as listed and beat 3 minutes. Bake in 9x13 pan at 350 degrees for 45 minutes or until done.

COVER-UP ICING:

- **1 carton Whipped Topping**
- **1/2 C. Coconut**
- **1/2 C. Nuts**
- **1 pkg.** (3-3/4 oz.) **instant Pistachio Pudding Mix**

Mix well and spread on cooled cake.

Wana Nelson

Dairy Queen®
brazier®
506 Grant • Sunnyside

Under
The Sun
and
Sunshine Creations
1230 Meade Ave. • Prosser, WA 99350
(509) 786-2593
Linda L. Hammerschmidt

ORANGE SLICE CAKE

- 1 C. Butter or Margarine
- 8 oz. pkg. chopped-pitted Dates
- 1 tsp. Baking Soda
- 1/2 C. Buttermilk
- 3-1/2 C. Flour
- 4 Eggs
- 1 lb. chopped Orange Sliced Candies
- 4 oz. pkg. flaked Coconut
- 2 C. Sugar
- 2 C. chopped Nuts

Preheat oven to 250 degrees. In large bowl cream together butter or margarine and sugar. Add eggs, one at a time, beating well after each addition. In measuring, dissolve baking soda in buttermilk. In medium bowl, combine flour, dates, nuts and candies. Add coconut. Stir to blend. Add flour mixture and buttermilk mixture to creamed misture. Blend until stiff dough is formed. Spoon dough into greased and floured 10-inch tube. pan. Bake 2-1/2 hours until cake is golden brown. (Cake will not test for doneness.)

GLAZE:

- 2 C. Orange Juice
- 2 C. Powdered Sugar

In small bowl stir orange juice and powdered sugar together. Pour over hot cake in pan. Cover and set aside overnight before removing from pan.

Socorro Rocho

PINEAPPLE SHEET CAKE

- 2 Eggs (beaten)
- 1/2 C. chopped Walnuts
- 1 lg. can Crushed Pineapple w/juice
- 2 C. Flour
- 1 tsp. Vanilla
- 1/2 stick Margarine (do not cream)
- 2 C. Sugar
- 2 tsp. Baking Soda

Mix eggs, sugar, flour, soda, margarine and pineapple all together. Add vanilla and nuts. (I just mix with a large spoon.) Grease 18x11x1 sheet pan and bake at 350 degrees for 25-30 minutes or use 13x9x2 pan and bake 55-60 minutes.

ICING:

- 1 - 4 oz. softened Cream Cheese
- 1-3/4 C. Powdered Sugar
- 1/2 stick softened Margarine
- 1/2 C. chopped Nuts

Mix together and spread on cake. Cut into squares.

Diane Buonamici

FRUIT COCKTAIL CAKE

- 1-1/2 C. Sugar
- 1 can #2 Fruit Cocktail
- 1/2 C. Brown Sugar
- 2 C. Flour
- 2 Eggs
- 2 tsp. Soda
- 1/2-1 C. Pecans

Mix sugar, flour and soda. Add eggs and juice from fruit cocktail, beat well. Add fruit cocktail and beat. Pour into greased and floured oblong sheet pan. Sprinkle brown sugar and pecans over batter. Bake 1 hour at 300 degrees.

SAUCE:

- 1-1/2 C. Sugar
- 1 tsp. Vanilla
- 1 C. Pet Milk
- 1 stick Butter

Bring to boil the above ingredients for 2 minutes. Remove from heat and let stand until cake is done. Pour over cake. Serve warm.

Shirley Anderson

APPLESAUCE CAKE

- 1/2 C. Butter or Margarine
- 2-1/2 C. sifted Flour
- 1 tsp. Cinnamon
- 1-1/2 C. Applesauce
- 2 C. Sugar
- 1-1/2 tsp. Soda
- 1/2 tsp. Nutmeg
- 1/2 C. Raisins
- 2 Eggs
- 1 tsp. Salt
- 1/4 tsp. Allspice
- 1/2 C. chopped Pecans

Cream butter, gradually add sugar, cream until light. Add eggs, beating well after each. Sift together dry ingredients. All alternately to creamed mixture with applesauce. Stir in raisins and nuts. Turn batter into greased and lightly floured 13x9x2-inch pan. Bake at 350 degrees, about 45 minutes or until done. Cool in pan.

Bev Garvey

APPLE CAKE

- 4 C. Apples (cut into small pieces)
- 1/2 tsp. Cinnamon
- 2 C. Flour
- 1 tsp. Vanilla
- 2 Eggs (slightly beaten)
- 1/2 C. Oil
- 2 tsp. Soda
- 2 C. Sugar
- 1 C. Nuts
- 3/4 tsp. Salt

Mix ingredients well and bake at 350 degrees for 30-40 minutes.

Margaret Waggoner

APPLE CAKE

- 1 C. Vegetable Oil
- 3 large Eggs
- 1 tsp. Baking Soda
- 1/4 tsp. Nutmeg
- 1/2 C. chopped Walnuts
- 1 C. Brown Sugar
- 2-1/2 C. Flour
- 1 tsp. Salt
- 3 T. Kahlua liquor
- 1 C. White Sugar
- 2 tsp. Baking Powder
- 1-1/2 tsp. Cinnamon
- 3-1/2 C. chopped Apples

Mix oil, sugar and eggs. Add dry ingredients, mixing well. Fold in liquor, apples and walnuts. Bake in greased and floured Bundt pan at 325 degrees for 1-1/2 hour.

Socorro Rocha

RAW APPLE CAKE

- 1-1/2 C. Oil
- 3 C. Flour
- 1 tsp. Cinnamon
- 1 C. Nuts
- 3 Eggs
- 1 tsp. Salt
- 1 tsp. Nutmeg
- 3-1/2 C. unpeeled, chopped Apples
- 2 C. Sugar
- 1 tsp. Soda
- 2 tsp. Vanilla

Mix oil, add eggs and sugar. Add flour slowly mixing in salt, soda, cinnamon and nutmeg. With mixing spoon fold in nuts and apples. Baked in oiled tube pan at 325 degrees for 1-1/2 hours.

GLAZE:

- 1 C. Powdered Sugar
- Dash of Salt
- 1 tsp. Vanilla
- add enough Milk to make thin.

Mix all ingredients together and swizzel over top and sides of cake.

Martha Yahne

RHUBARB CAKE

This makes a delicious, moist cake. If frozen rhubarb is used, defrost it, and cut in tinto small pieces befoe baking.

- 1-1/2 C. Brown Sugar
- 1 tsp. pure Vanilla
- 1 tsp. Baking Soda
- 1/2 C. Crisco Shortening
- 1 tsp. Salt
- 1 C. Buttermilk or Sour Whole Milk
- 1 Egg
- 2 C. All-Purpose Flour
- 2 C. chopped Rhubarb

Preheat oven to 350 degrees. Grease a 13x9 baking pan. In a large bowl, cream the sugar and shortening together. Beat in the egg and vanilla. In a separate bowl, sift together the salt, flour and baking soda. Add this dry mixture to the sugar and shortening mixture. Beat in the buttermilk and rhubarb. Pour the batter into the pan.

TOPPING:

- 1 T. Ground Cinnamon
- 1/4 C. Sugar

In small bowl, mix together the topping ingredients. Sprinkle mixture over the batter. Bake for 45 minutes. Serve either hot or cold, with pure whipped cream.

Barbara Crouch and Ricki Tebaldi

Walter H. Bell & Assoc.
CERTIFIED PUBLIC ACCOUNTS

Walter H. Bell, CPA
(509) 837-6150

Eighth and Edison
P.O. Box 179
Sunnyside, Washington 98944

Pev's Apparel
PEV RICE
(509) 786-1325 • (509) 786-1244
1119 Meade Avenue
Prosser, Washington 99350

RHUBARB UPSIDE DOWN CAKE

- 5 C. Rhubarb (cut into bite size pieces)
- 1 sm. pkg. Jello (raspberry, cherry or strawberry)
- 1 Yellow Cake Mix
- 1-1/2 C. Sugar
- 2 C. Min. Marshmallows

Grease cake pan 9-1/2 x 13-1/2. Preheat over to 350 degrees. Put rhubarb into cake pan. Sprinkle sugar over rhubarb. Sprinkle Jello over rhubarb and sugar and then add marshmallows (optional). Prepare cake mix according to directions and pour over mixture and bake 35-50 minutes. Serve with ice cream or cool whip.

Jean Schulte and Bev Garvey

. . . DESSERTS . . .

FRENCH CHOCOLATE DESSERT

- 20 Semi-sweet Chocolate Squares
- 1 C. Sugar
- 3/4 C. Butter
- 5 Eggs
- 1/2 C. Cream
- 3 T. Flour

Melt butter and chocolate together. Add sugar, egg yolks, cream and flour. Beat egg whites and fold in. Pour in cake pan. Bake at 300 degrees for 30 minutes. Serves 6.

Elizabeth Puigrenier

FRENCH LEMON TART

- 2 C. Flour
- 1/2 tsp. Salt
- 1 C. Butter
- 5 T. Water
- 1 T. Sugar

Cut butter into flour. Add sugar, salt and water. Mix. Form a smooth ball. Roll out on floured board. Put in large buttered casserole dish.

FILLING:

- 2 Eggs
- 3/4 C. Butter
- 2 Egg Whites
- 2 Lemons Peel and Juice
- 1 C. Sugar

Mix 2 whole eggs with sugar, melted butter, lemon juice and peel of 1 lemon. Put on top of tart. Bake 30 minutes at 350 degrees. Beat 2 egg whites with a little sugar and spread on top of tart. Bake 8 minutes or until brown. Sprinkle lemon peel on top.

Elizabeth Puigrenier

RHUBARB DESSERT

- 4 C. Rhubarb
- 1/2 C. Evaporated Milk
- 1-1/2 C. Sugar
- 2 T. Flour or Cornstarch
- 1 Egg

Pour hot water over rhubarb and bring to a boil. Drain liquid off and use only the pulp. Add remaining ingredients and pour over unbaked crust and bake 35 minutes at 350 degrees.

CRUST:

- 1-1/2 C. Flour
- 3/4 C. Margarine

Mix and spread in a 9x13 pan. Serve dessert with ice cream or whipped topping.

Linda Pappenheim

RICE and CINNAMON STICK (Basque)

- 2 C. Milk
- 1 C. Cinnamon Sticks
- 1 C. Water
- 2 tsp. Vanilla
- 1 C. Rice
- 1 C. Sugar

Use medium heat. Boil rice until done adding milk and water when necessary. When done add vanilla, 1/2 C. sugar. Have rice creamy before taking off stove. Put in shallow dish or platter and sprinkle cinnamon over. Use milk or cream on it or just plain. Really good!

Beulah Acarrequi

COCONUT FRUIT SQUARES

- 1 C. Graham Cracker Crumbs
- 1 can sweetened Condensed Milk
- 5-1/4 C. (12 oz.) Cool Whip
- 1/4 C. melted Butter
- 1/2 tsp. grated Lemon Rind
- 2-2/3 C. Coconut
- 1/3 C. Lemon Juice
- 1-1/2 C. sliced Strawberries

Combine graham crackers and melted butter. Press into 9 inch square pan. Combine milk, juice and coconut. Spread half of mixture over crumbs. Arrange a layer of fruit spread on remaining mixture. Sprinkle with remaining coconut mixture. Chill at least 2 hours. Cut into squares. Top with remaining topping. Serves 9.

Jeanette Holmes

MISSISSIPPI MUD

BOTTOM LAYER:

- 1 C. Margarine or Butter
- 1/2 C. Cocoa or Carob Powder
- Dash of Salt
- 2 C. Sugar
- 1-1/2 C. Flour
- 4 eggs (unbeaten)
- 1-1/2 C. Walnut or Pecans

MIDDLE LAYER:

- Miniature Marshmallows

In large sauce pan melt margarine. Then add sugar and let cool. Add eggs, carob powder or cocoa, flour, chopped nuts and salt. Pour into 9x13 baking pan. Bake 325 degrees, 30-35 minutes. Do not overbake. While still hot cover the bottom layer with marshmallows so they will melt. Allow to cool while making frosting.

FROSTING:

- 1 lb. Confection Sugar
- 1/2 C. chopped Walnuts or Pecans
- 1/2 tsp. Vanilla
- 1/4 C. Milk
- 1/4 C. Butter or Margarine
- 1/2 C. Cocoa or Carob Powder

Beat all the ingredients together. The mixture should be fairly thin so that it will spread eaily over the melted marshmallows. Allow the frosting to set before cuting into serving sizes.

Martha Yahne

APPLE ICE

- 5 C. (about 1-1/2 lb.) Granny Smith Apples (cored and sliced)
- 1/2 tsp. grated Lemon Peel
- 3/4 C. Sugar
- 1 C. Water

Combine apples, sugar and water in sauce pan. Bring to boil; simmer about 5 minutes or until tender. Puree in food processor or blender. Stir in lemon peel. Pour into 8 or 9-inch metal pan and freeze until firm. Return to food processor or blender and process until fluffy. Pack in container, cover tightly and freeze. Makes 6 to 8 serving.

Kathy Thonney

ICE BOX DESSERT

- 4 T. melted Butter
- 1/4 C. strong Coffee
- 1/2 C. chopped Nuts
- 45 crushed Vanilla Wafers
- 2-1/2 doz. Marshmallows
- 1/2 tsp. Vanilla
- 1/2 C. whipped Cream
- 2 sliced Bananas

Mix butter and wafers. Melt coffee and marshmallows and let cool. Fold in whipped cream, nuts, vanilla and bananas. Put in refrigerator for 3 hours. Top with whipped cream when served.

Mary Da Corsi

C. SPECK MOTORS
6th & Franklin Sunnyside, WA 837-5501

LEMON FLUFF

- 1 can Evaporated Milk
- 1 3 oz. pkg. Lemon Jello
- 1-3/4 C. hot Water
- 1/4 C. Lemon Juice
- 1 C. Sugar
- 2-1/2 C. crushed Vanilla Wafer Crumbs

Chill milk until icy cold. Dissolve gelatine in hot water. Chill until partially set. Whip until light and fluffy. Add lemon juice and sugar. Whip chilled milk and fold into gelatin mixure. Line bottom of 9x13 pan with crumbs. Pour in gelatin mixture and top with remaining crumbs. Chill until firm. Cut into squares and center each with a marschino cherry. Serves 12 generously.

Betty Lewis

APPLE or PEAR DUMPLINGS

- 2 C. Sugar
- 1/4 tsp. Cinnamon
- 1/4 C. Butter
- 2 C. Water
- 1/4 tsp. Nutmeg
- 6 Apples or Pears

Combine sugar, water and spices, cook 5 minutes, then add butter. Set aside. Pare and core 6 apples or pears..

- 1/2 C. Sugar
- several dashes of Cinnamon and Nutmeg

Mix together sugar, cinnamon and nutmeg and set aside.

- 2 C. Flour
- 2 tsp. Baking Powder
- 1/2 tsp. Salt
- 3/4 C. Shortening
- 1/2 C. Milk

Sift together flour, baking powder and salt. Cut shortening into flour mixture. Add milk at once. Stir just until flour is moistened. Roll 1/4 inch thick and cut into 6 five-inch squares. Place 1 apple on each square. Sprinkle generously with premixed sugar and spices. Dot with additional butter. Then fold corners of dough over fruit, pinching edges. Place dumplings 1 inch apart in greased baking dish. Pour sugar sauce over dumplings. Bake at 350 degrees for 1 hour. Serve hot with cream or milk.

Esther E. Blake

MUD PIES

- 8 oz. crushed Chocolate Snaps or Oreo Cookies (without cream centers)
- 1/2 C. melted Butter
- 2/3 C. Sugar
- 1/2-1 pt. Vanilla Ice Cream
- Hershey's Fudge Ice Cream Topping
- Cool Whip

Mix cookies, butter and sugar together and press into 13x9 pan. Spread slightly softened ice cream over crumb mixture. Pour Hershey's topping over ice cream. Spread Cool Whip over topping. Sprinkle a few cookie crumbs on top. Put into freezer until firm.

Bev Garvey

BUSTER BAR DESSERT

- 1 lb. crushed Orego Cookies (or any sandwich cookie)
- 1/2 C. melted Butter
- 1/2 gal. Vanilla Ice Cream
- 1-1/2 C. Peanuts or other Nuts
- 2 C. Powdered Sugar
- 2/3 C. Chocolate Chips
- 1/2 C. Butter
- 1 lg. can Evaporated Milk
- 1 tsp. Vanilla

Mix crushed cookies and butter. Pat in bottom of 9x13 pan. Cut ice cream into slices and layer over crust. Press nuts on top of ice cream and put in freezer. Combine powdered sugar, chips, and evaporated milk in sauce pan. Bring to a boil. Boil for 8 minutes stirring constantly. Add vanilla and mix. Cool. Pour over ice cream and freeze ovenight. (It takes a long time for sauce to cool, but it is important that it does get to where the pan is cool. You don't want the ice cream to melt.

Sue Helms and Nina Bradbury

PALM SPRINGS FRUIT CUP

- 1 C. Yogurt
- 1 small ripe Banana
- 1 peeled, diced Orange
- 1 C. fresh, cut-up Pineapple
- 1 tsp. toasted Coconut (shredded or flakes)
- Cinnamon

Mash banana and yogurt together, leaving a few chunks of banana. Comine orange and pineapple with yogurt mixture. Serve in sherbet dishes topped with a sprinkle of cinnamon and coconut. 40 calories each. Serves 6.

Joan Bentley

HOT 'N COLD DESSERT WAFFLES

- **1/4 C. Butter or Margarine**
- **1/2 C. Brown Sugar**
- **6 frozen baked Waffles**
- **1/2 C. flaked or shredded Coconut**
- **Ice Cream** (vanilla, maple nut, or butter crunch)

Combine butter, brown sugar and coconut. Spread on frozen waffles and broil 4 inches from heat until bubbly and golden, about 7 minutes. Top with ice cream and serve immediately. Makes 6 servings.

Joan Bentley

BURNT CREME

- **1 pt. Whipping Cream**
- **4 Egg Yolks**
- **1/2 C. Granulated Sugar**
- **light Brown Sugar**
- **1 T. Vanilla Extract**

Preheat oven to 350 degrees. Heat cream over low heat until bubbles form around the edge of pan. Beat egg yolks and white sugar together until thick and yellow (about 3 minutes). Beating constantly, pour creme in steady stream into egg yolks. Add vanilla and pour into custard cups. Place cups in baking pan that has 1/2" to 1" of boiling water in bottom. Bake 45 minutes. Remove cups and refrigerate about 2 hours. Sprinkle each with brown sugar and place on top rack under broiler until medium brown. Refrigerate to serve cold. Serves 6.

Cris Staples

EASY CREAM PUFFS

- **1/2 C. Margarine**
- **1 C. boiling Water**
- **1 C. Flour**
- **4 Eggs**
- **Cool Whip or Whipping Cream**

Add margarine to the water. Add flour all at once. Blend with a fork until it forms a ball. Let cool, then beat in one egg at a time. Use muffin pan or drop about half a cup at a time on cookie sheet. (Miniatures muffin pan use a rounded tablespoon.) Bake 25 minutes at 350 degrees. Let set to dry for about 20 minutes in oven. Fill with Cool Whip or whipped cream.

Thelma Walsworth and Pev Rice

CHERRY JUBILEE

CRUST:

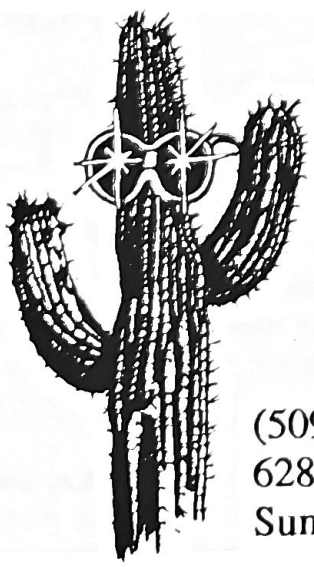
- **1 waxed paper square of crushed Graham Crackers**
- **1/4 C. Sugar**
- **1/4 C. Butter or Margarine**

FILLING:

- **1/8 pkg. Cream Cheese**
- **1 C. Powdered Sugar**
- **1 tsp. Vanilla**
- **1 pkg. Dream Whip**
- **1 can Pie Cherry Filling**

Cream powdered sugar and cream cheese together. Add vanilla. Fold in Dream Whip. Pour into crust. Add cherries on top and refrigerate.

Bev Garvey



Nancy Pedee
Owner

DESERT
TAN

(509) 837-5353
628 Railroad Ave.
Sunnyside, WA 98944

Curtis
Mathes
HOME ENTERTAINMENT CENTER

441 South 6th Street
Sunnyside, Washington 98944
(509) 837-3996

FRUIT PIZZA

- **2-1/2 C. Flour**
- **2 - 8 oz. pkg. Cream Cheese**
- **Strawberries**
- **fresh or canned chunks Pineapple**
- **1 C. Margarine**
- **3/4 C. Sugar**
- **2 Kiwi**
- **Banana Slices** (slipped through orange or pineapple juice)
- **6 T. Sugar**
- **1/2 tsp. Almond or Vanilla**
- **1 lg. can Mandarin Oranges**

Blend flour, margarine and 6 tablespoons sugar. Pat on large round pizza pan (14-16 inch). Bake 12 to 15 minutes at 400 degrees. Blend cream cheese, 3/4 cup sugar, almond or vanilla. Frost the pizza. Decorate with circles of fruit.

GLAZE (optional): **Orange Marmalade** thinned with fruit juice or water and spread lightly over fruit.

Cris Staples

LAYERED RASPBERRY DESSERT

- **2 pkg. frozen Raspberries** (10 oz. each)
- **2 tsp. Lemon Juice**
- **1-1/2 C. Graham Cracker Crumbs**
- **5 T. Cornstarch**
- **1/4 C. chopped Nuts**
- **1/4 C. Cold Water**
- **1/4 C. melted Butter**
- **50 large Marshmallows**
- **1/2 C. Sugar**
- **1 C. Milk**
- **1 C. cold Water**
- **1/2 pt. Whipping Cream**

Heat berries and sugar, 1 cup cold water and lemon juice. Dissolve cornstarch in 1/4 cup cold water and add to berries. Stir and cook berries until thick and clear. Set aside to cool completely. Melt marshmallows and milk in double boiler. Cool thoroughly, whip cream and fold into marshmallow mixture (sweeten to taste). Mix crumbs, nuts and melted butter. Put in 9x13 pan and press firmly into even layer. Spread marshmallow mixture over crumb layer and chill. Top with berries. Set in refrigerator until firm.

Esther E. Blake

STRAWBERRY WONDER or PRETZEL SALAD

- **1-1/2 C. crushed Pretzels**
- **8 oz. Cream Cheese**
- **2 sm. Strawberry Jello**
- **1/2 C. Sugar**
- **1/2 C. Sugar**
- **2 sm. boxes frozen Strawberried** (drained)
- **1/2 C. melted Margarine**
- **8 oz. Cool Whip**

Mix crushed pretzels, 1/2 cup sugar and margarine. Press in bottom of 13x9 pan. Bake at 325 degrees for 6 minutes. Let cool. Beat cream cheese and sugar together. Add Cool Whip and spread on crust. Mix Jello with 2 cups boiling water. Add drained strawberries. Set until thickened and put on top of creamed mixture. Refrigerate. Serve with Cool Whip on top.

Leona Kilian and Connie Willier

LEMON LUSH

- **1/2 C. Butter or Margarine**
- **8 oz. pkg. Cream Cheese**
- **2 sm. pkg. instant Lemon Pudding**
- **1 C. Flour**
- **1 C. Sugar**
- **3 C. Milk**
- **1/2 C. chopped Nuts**
- **1 C. Cool Whip**
- **Nuts**

Combine butter or margarine, flour and chopped nuts. Press in 9x13 pan. Bake at 350 degrees for 15 minutes. Let cool. Combine cream cheese, sugar until creamy. Add 1 cup Cool Whip and mix well. Spread carefully over cooled crust. Mix lemon pudding with milk in blender or mix until it begins to thicken. Pour over creamed mixture. Next carefully spread a thin layer of Cool Whip over the top of pudding. Sprinkle with nuts. Refrigerate for 3 hours.

Shirley Anderson

PEACH COBBLER SURPRISE

- **4 C. sliced, fresh Peaches**
- **1-1/2 C. Flour**
- **1-1/2 C. Milk**
- **3 C. Sugar**
- **4 tsp. Baking Powder**
- **8 oz. Butter** (2 sticks)
- **pinch of Salt**

Remove skins from peaches. Put slices of peaches in bowl and sprinkle with 1 cup sugar. Put butter in 9x13 pan and put in 350 degree oven to melt. Meanwhile prepare batter by sifting together the remaining sugar, flour and baking powder. Stir in milk. Pour batter over melted butter. Do not stir. Spread the sugared peaches on top of butter but do not stir them in, they will sink to the bottom. Bake about 1 hour or until top is nicely golden and puffy.

Kay Drake

LEMON CHEESECAKE WITH GINGERSNAP CRUST

CRUST:

- 20 Vanilla Wafers
- 10 Gingersnaps
- 3 T. Sugar
- 1 T. grated Lemon Peel
- 1/4 C. (1/2 stick) melted Butter

FILLING:

- 1 T. + 3/4 tsp. Knox Gelatin
- 1/4 C. cold Water
- 3/4 C. + 2 T. Sugar
- 1-inch piece fresh Ginger (peeled)
- pinch of Salt
- 3 lg. Egg Yolks
- 3/4 C. Whole Milk (no lowfats)
- 12 oz. room temp. Cream Cheese
- Peel of 2 Lemons
- 1/3 C. fresh Lemon Juice
- 1-1/2 C. chilled Whipped Cream

LEMON CURD: (make ahead)

- 1/4 tsp. Knox Gelatin
- 1 tsp. Water
- 1/2 C. Sugar
- 1 T. grated Lemon Peel
- 1/4 C. fresh Lemon Juice
- 3 lg. Egg Yolks
- 6 T. (3/4 stick) Butter

CRUST: Heat oven to 350 degrees, rack in middle. Lightly oil 9-inch springform. Finely grind vanilla wafer and Gingersnaps with sugar and lemon peel in processor. Add butter, blend well. Sprinkle in pan and press. Bake until golden, about 12 minutes. Cool. FILLING: Sprinkle gelatin over cold water wait 10 minutes. Mince lemon peel and ginger with sugar in processor until all if fine as sugar. Add yolks and blend to light and fluffy. Scald milk in heavy pan. With processor running add milk and blend well, return to sauce pan and stir over med.-low heat until thicl. DO NOT BOIL. Add gelatin and stir to dissolve. Strain into bowl, pressing solids with back of spoon. Refrigerate until thick but not set, about 20 minutes. Blend cream cheese and lemon juice in processor until smooth. Add to custard and blend to smooth. Pour into a large bowl. Whip cream to soft peak, gently fold into filling. Pour half over crust. Spoon half of curd by tablespoon over filling. Swirl mixtures using tip of knife. Pour remaining filling over and spoon on remaining curd, swirl again. Refrigerate at least 4 hours (overnight is best). Run knife around edge of pan before releasing sides. Garnish with mint and lemon twists. ENJOY! LEMON CURD: Dissolve Knox Gelatin in water for 10 minutes. Mince lemon peel with sugar in processor until fine as sugar. Transfer to small heavy sauce pan. Mix in lemon juice, yolks and butter. Stir until very thick over medium heat for about 5 minutes. DO NOT BOIL. Pour into bowl. Add gelatin. Stir to dissolve. Cool completely, stirring frequently, about 1 hour.

Vicki Meyer

ECLAIR CAKE

- 1 lb. box Graham Crackers
- 2 sm. pkg. Instant French Vanilla Pudding
- 3-1/2 C. Milk
- 1 (9 oz.) Cool Whip

(I also add 1 pkg. Dream Whip, seems to make it firmer)

Line bottom of 9x13 pan with whole Graham crackers. Mix pudding with milk. Beat at medium speed for 2 minutes. Blend in Cool Whip. Pour half of the mixture over crackers, then place second layer of crackers over pudding. Pour remaining pudding mixture over and and cover with more crackers. Refrigerate for 2 hours then frost.

FROSTING:

- 2 pkg. Redi Blen presoftened Chocolate (unsweetened)
- 2 tsp. White Karo Syrup
- 2 tsp. Vanilla
- 3 T. soft Butter
- 1-1/2 C. Powdered Sugar
- 3 T. Milk

Beat all until smooth, spread over cake. Refrigerate for 24 hours. Tastes like an eclair.

Shirley Smith

VIBRANT
HEALTH FOODS
"We Give Knowledgeable, Personal Attention"

- HEALTH & DIET FOODS
- NATURAL BEAUTY AIDS
- NATURE SUNSHINE HERBS
- GOOD HEALTH BOOKS
- NATURAL VITAMINS
- HOMEMADE BREAD
- FRESH NUTS & DRIED FRUITS
- FROZEN YOGURT

629 E. MAIN
GRANDVIEW, WA 98930
(509) 882-1208

JACK & SHERI HOLLMEYER, OWNERS

(509) 786-3200
(509) 786-3211

Elfers-Lyon Rexall
613 SIXTH STREET
PROSSER, WASHINGTON 99350

Michael Lyon
Lois Lyon

TORTILLA TORTE

Chill this unique dessert overnight to soften the tortillas and make it easy to slice and serve . . .

- **12 oz. pkg. (2 C.) Semisweet Chocolate Pieces**
- **10 7- or 8-inch Flour Tortillas**
- **1/4 C. sifted Powdered Sugar**
- **Chocolate Curls**
- **3 C. dairy Sour Cream**
- **fresh Strawberries** (optional)

In a medium sauce pan melt the cholocate pieces over low heat, stirring occasionally. Stir in 2 cups sour cream. Remove from heat. Cool. Place one tortilla onto a serving plate. Spread about 1/2 cup of the chocolate mixture atop. Repeat with eight of the remaining tortillas and the remaining chocolate mixture. Top with the last torilla. In a small bowl stir together the remaining 1 cup sour cream and the powdered sugar. Spread on top of torte. Cover and chill overnight. Before serving, garnish with chocolate curls and strawberries. Makes 6 to 8 servings.

Rosie Rumey

PUDDING SUPREME

- **1-1/4 C. Flour**
- **8 oz. softened Cream Cheese**
- **1 sm. pkg. instant French Vanilla Pudding**
- **1 sm. pkg. instant Butterscotch Pudding**
- **1/2 C. soft Margarine**
- **1 C. Powdered Sugar**
- **1/2 C. chopped Nuts**
- **1 C. Cool Whip**
- **3 C. Milk**

Blend flour, margarine and nuts together and press into 13x9 pan. Bake 10-12 minutes at 350 degrees. After cooling blend together cream cheese, powdered sugar and Cool Whip. Spread onto cooled crust at your first layer. Mix the puddings together with milk and let stand a few minutes before spreading on first layer. On top of pudding spread remaining Cool Whip from large size container or from 2 9 oz. size containers. Sprinkle with nuts if you wish. Refrigerate until serving. You can use chocolate pudding, Pistachio pudding, etc., with the French Vanilla in place of the butterscotch so a different flavor.

Shyla Hogue

SOPAIPILLAS

- **2 C. All-Purpose Flour**
- **1 T. Shortening**
- **Cooking Oil for deep frying**
- **ground Cinnamon**
- **1 T. Baking Powder**
- **1/2 tsp. Salt**
- **2/3 C. lukewarm Water** (110 degrees to 115 degrees)
- **Honey *or* sifted Powdered Sugar**

Stir together flour, baking powder, and salt. Cut in shortening til mixture resembles cornmeal. Gradually add water; stir with a fork (dough will be crumbly). Turn onto a floured surface; knead into a smooth ball. Divide dough in half; cover and let stand 10 minutes. Roll each half into a 12-1/2x10-inch rectangle. Using a knife or cookie cutter, cut eighteen 2-1/2-inch squares or circles (do not reroll or patch dough). Fry, a few at a time, in deep hot oil (425 degrees) about 30 seconds per side. Drain on paper toweling. Serve with honey or powdered sugar and ground cinnamon. Makes 18.

Rosie Rumsey

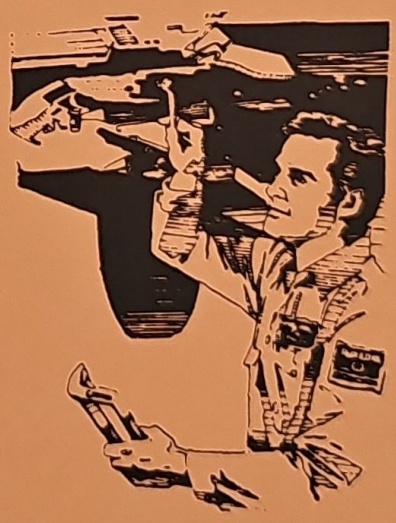
CHAPMAN LAMPSON
SINCE 1923
INSURANCE and REAL ESTATE
1126 MEADE AVE. • P.O. BOX 751 • PROSSER, WA 99350
PROSSER (509) 786-1525 • RICHLAND (509) 943-3051

MEATS

HALL

CHEVROLET-BUICK

- **New & Used Cars**
- **New & Used Pickups**
- **Major Overhauls**
- **Expert Glass Replacement**
- **Auto Body Repair**
- **Wrecker Service**
- **Alignments**
- **Tune-Ups**



314 Sixth St. • Prosser, WA 99350
509/786-2666

TOLL FREE 1-800-572-9934

BARBECUED MEAT BALLS

- 3 lb. Hamburger
- 2 Eggs
- 1/2 tsp. Garlic Powder
- 2 C. quick Oatmeal
- 2 tsp. Chili Powder
- 2 tsp. Salt
- 1 (13 oz.) can Evap. Milk
- 1 C. Onion (chopped)
- 1/2 tsp. Pepper

SAUCE:

- 2 C. Catsup
- 1/2 tsp. Garlic Powder
- 1-1/2 C. Brown Sugar
- 1/2 C. Onion (chopped)
- 2 T. Liquid Smoke

Mix and shape into walnut-sized balls. Place in flat pan in one layer. Dissolve Sauce and pour over meat balls; bake at 350 degrees for 1 hour.

Sue Helms

YUMMY MEATBALLS

- 1 lb. ground Hamburger
- 1/2 C Rice
- Salt and Pepper
- 1/2 lb. Pork Sausage
- 1/2 C. Cracker Crumbs
- 1 small Onion
- 1 Egg

Mix together and make balls. Pour 1 can of tomatoes over balls. Bake in moderate oven for 1 hour.

Cassie Robbins

GREEK MEATBALLS

- 1 lb. ground Beef
- Salt and Pepper
- Dill Weed
- 1/2 C. Water
- 1 Onion (grated)
- Oregano
- 2 T. Parmesan Cheese
- 1 Egg
- 2 small Garlic Cloves
- Mint
- 2 slices Bread (shredded)

Mix all ingredients (Oregano, Mint and Dill Weed to your personal taste) together and knead. Roll into balls, dip lightly in flour and brown in olive oil and butter at 350 degrees. Simmer covered for 30 minutes.

Sue Zournalis Falk and Florence Taggares

SHORT RIBS

- 3-4 lbs. Short Ribs

SAUCE:

- 7 1/2 oz. Tomato Sauce
- 1 T. dried Onion flakes
- 1/2 tsp. Salt
- 2 T. Molasses
- 1/2 tsp. Pepper
- 2 T. Vinegar

Place ribs in large casserole or roaster. Combine all sauce ingredients in bowl. Mix well. Pour over ribs. Cover. Bake in 300 degree oven for 4-5 hours or until tender. Remove meat to serving bowl. Tip pan slightly and skim off fat before dishing sauce over top. Serves 4.

Dotha Speck Callison

BAKED SHORT RIBS

- 2 lbs. Beef Short Ribs
- 1/4 tsp. Pepper
- 2 T. Flour
- 2 C. Merlot
- 1/2 tsp. Salt
- 1 Garlic Clove (diced)

Roll ribs in flour seasoned with paprika, salt and pepper. Brown in hot fat. Place ribs in casserole; add wine and garlic. Cover and bake in slow oven (300 degrees) 2 1/2 hours, or until tender. Serve with baked potatoes, green beans, tossed salad, rolls and desert. Serves 4.

Shyla Hogue

Swan Market

CONVENIENCE STORE

Marcie & Gary Howard
(509) 837-4522

Swan Road
Sunnyside, WA 98944

Studio Stain Distributor

Betty's Ceramics

711 6th Street
Prosser, WA 99350
(509) 786-1448
MONDAY-SATURDAY 12-7

BARBECUED SHORT RIBS

- 3 lbs. Short Ribs
- 1/2 C. Water
- 1 tsp. Paprika
- 1/4 C. Vinegar
- 1 tsp. Salt
- 1 T. Brown Sugar
- 1tsp. dry Mustard
- 1 C. Onion (chopped)
- 1 T. Worcestershire Sauce
- 1/2 C. Catsup

Bake in moderate oven until ribs are tender.

Mary Da Corsi

COMPANY SHERRIED BEEF

- 3 lbs. beef Stew Meat or Round Steak
- 2 cans Cream of Mushroom Soup (10 1/2 oz. each)
- 1 pkg. Onion Soup Mix
- 1/2 lb. fresh Mushrooms
- 1/4 C. Sherry

Mix all ingredients together and place in 4 quart casserole. Cover and bake 3 hours at 300 degrees. Serve over hot noodles or rice.

Donna Engel

5 HOUR OVEN STEW

- 1 lb. Stew Meat (cut in small cubes, don't brown)
- 1 can drained Peas (can use frozen)
- 1 can Cream of Tomato Soup (or large can tomatoes)
- 1 tsp. Salt
- 1/4 tsp. Pepper
- 2 large Carrots (diced)
- 3 small Potatoes (diced)
- 1/2 C. Water
- 1 Onion (diced)

Put ingredients into a casserole with lid. Cover and place in 275 degree oven and forget it for 5 hours. Everything cooks in its own juices and vegetable keep their firm texture.

Irma Hogue

OVEN STEW

- 3 lb. beef Stew Meat
- 2 C. Carrots
- 2 T. Tapioca
- 1 - 46 oz. can Tomato Juice (minus 1 C.)
- 4 medium Potatoes (cubed in fourths)
- 1 C. Celery
- 2 tsp. Soy Sauce
- 2 medium Onions (sliced)

Layer in order the above raw ingredients in a large kettle. Salt and pepper between layers. Bake covered 6 hours at 250 degrees. Check after 4 hours and if it isn't browning, turn heat to 275 or else cook longer. Should be rich, dark-looking color.

Virginia Evans

EASY BEEF STEW

- 1 1/2 lb. chuck or beef Stew Meat
- 1/2 C. Burgundy or Sherry
- dash of Pepper
- 1/4 C. dry Bread Crumbs
- 1 can Consumme
- 1 Onion (thinly sliced)
- 1/4 C. Flour
- 1 T. salt (optional)

Mix in casserole. Put onion on top. Bake covered at 300 degrees 4 or 5 hours. Serve with rice.

Betty Lewis

BEEF STEW

- 2 lb. beef Stew Meat
- 2 C. Potatoes
- 1 can Tomatoes
- 2 C. Celery
- 2 C. Carrots
- 1 tsp. Salt
- 2 C. Onions
- 2 C. Cabbage
- 2 T. Tapioca

Mix ingredients. Bake covered 5 hours at 275 degrees.

Stephanie Timmermans

MEAT LOAF

- 1-1/2 lb. Hamburger
- 3/4 C. Milk
- 1 Egg (beaten)
- 1 C. Onion (chopped)
- 3/4 C. Oatmeal
- 1/4 tsp. Pepper
- 1-1/2 tsp. Salt

SAUCE:

- 1/3 C. Catsup
- 1 T. Prepared Mustard
- 3 T. Brown Sugar

Combine all ingredients. Mix and pack to form a loaf. Combine sauce ingredients and pour over loaf. Bake 1 hour at 350 degrees.

Edith Schlichting

BEEF BURGERS (Sloppy Joes)

- 1 1/2 lb. Hamburger
- 1 1/2 tsp. Chili Powder
- 1 Green Pepper (diced)
- 2 cans Tomato Soup
- 1 large Onion (chopped)
- Salt and Pepper

Brown hamburger. Add green pepper and onion, cook lightly. Add chili powder and tomato soup. Salt and pepper to taste. Simmer 30 minutes. Serve over heated and buttered buns. Make a lot.

Virginia Evans

GLAZED BURGUNDY BURGERS

- 1 lb. ground Beef (shaped into 4 patties)
- 2 T. Shallots (chopped)
- 1 tsp. Spice Islands Beef Stock Base (dry)
- 3/4 C. dry Red Wine
- 1 Garlic Clove (minced)
- 1/4 lb. fresh sl. Mushrooms
- 2 T. Butter
- 1 tsp. Dijon Mustard

Brown patties. Remove to warm platter. Saute mushrooms, shallots and garlic in butter until tender. Set aside. Combine beef stock base, mustard and wine. Return to fry pan and pour sauce over meat. Cook over high heat until sauce reduces to glaze. To serve, spoon glaze over patties, top with mushrooms and shallots. Serves 4.

Ann Tucker

SUMMER SAUSAGE

- 2 lb. Hamburger
- 1/4 tsp. Pepper
- 1 T. Mustard Seed
- 2 tsp. Water
- 1/4 tsp. Onion Salt
- 2 T. "Quick Tender" Salt
- 1/8 tsp. Garlic Salt
- 2 tsp. Liquid Smoke

Mix all ingredients into hamburger. Shape into two rolls and wrap in double thickness of foil. Refrigerate 24 hours. Bake 30 minutes at 350 degrees and 45 minutes more at 325 degrees. Turn on end and drain fat.

Donda Waggoner

BEEF IN OYSTER SAUCE

- 1 lb. fillet of Beef (flank steak)
- 2 T. Rice Wine
- 1 Ginger Root (sliced)
- 4 T. Oil
- 1 Green Pepper or Broccoli or Yellow Onion
- 1 T. Cornstarch
- 2 Scallions
- 2 T. Oyster Sauce
- 1 tsp. Salt

Cut beef across the grain into thin slices. Mix with wine, soy sauce and oyster sauce. Add 1 tablespoon oil and cornstarch. Marinate for 1 hour. Chop ginger and cut scallions into sections, cut green pepper into the same size as beef. Heat oil in the pan until very hot. Stir fry the beef for less than 1 minute, remove with perforated spoon and set aside. Toss in ginger and onion followed by green pepper. Add salt and stir a few times. Return beef to the pan and cook together for a few minutes. Serve hot.

C.P. Yang

Specialties: Birria • Barbacoa • Chicken Enchiladas

La Cocina Mexicana

featuring

Authentic Mexican Food

Leo and Veva Moore, owners

Phone 882-4441

116 W. 2nd St. • Grandview

Doctor of Ocular Science
Bachelor of Visual Science
Doctor of Optometry

Dr. J.R. Hale

VISION

Certified Contact Lens Specialist

515 South 6th St. • P.O. Box 780
Sunnyside, WA 98944
PHONE 837-2111
Hours: 9-5:00 Mon.-Sat.

BEER MARINATED FLANK STEAK

- 1-2 1/2 lb. Flank Steak
- 1 Garlic Clove (minced)
- 1/2 C. Soy Sauce
- 1/2 C. Beer
- 2 T. Honey
- 1 3 oz. can Mushrooms (drained)

Combine soy sauce, honey, garlic and beer. Pour over flank steak and marinate 2 to 3 hours or overnight for best flavor. Place in preheated broiler and cook approximately 4 to 5 minutes on each side. Pour mushrooms over steak for last 5 minutes. Slice thinly across grain. Serves 5 to 6. Serve with beer.

Nancy Pedee

PEPPER STEAK

- 1 1/2 lb. Sirloin Steak
- 1 tsp. Ginger
- 1/4 C. cold Water
- 3 lg. Green Peppers (cut in strips)
- 1/2 lb. Mushrooms
- 1/4 C. Vegetable Oil
- 1/2 tsp. Sugar
- 1/2 tsp. Pepper
- 1 tsp. Cornstarch
- 2 T. Butter
- 1 Garlic Clove
- 1 C. beef Bouillon
- 1/4 C. Soy Sauce
- 4 Green Onions

Cut steak in 1/2-inch slices. Heat oil, garlic, salt, ginger and pepper. Saute until garlic is golden brown. Add steak. In another pan, melt butter. Add green pepper strips, onions and mushrooms. Cook for 3 minutes. Add to steak. Add soy sauce, sugar and bouillon. Add cornstarch dissolved in cold water. Simmer 2 minutes. Serve over rice. Serves 4-6.

Sue Helms

SOY BRAISED STEAK

- 1/2 C. canned Milk
- 4 T. Salad Oil
- 1/2 C. Beef Bouillon
- 1 1/2-2 lbs. Steak (cut in pieces)
- 1 Onion (thinly sliced)
- 1 tsp. ginger
- 1/4 C. Soy Sauce
- Flour

Dip steak in flour, coat, then dip in milk dip, in flour again, on both sides. Brown, adding onion when turning. Place in casserole. Mix soy sauce, bouillon and ginger and pour over. Cover. Bake in slow oven (325 degrees) for 1 to 1 1/2 hours or until tender.

Bettie Boldman

PARTY FOOD, HAWAIIAN STYLE

- 2 lbs. good Sirloin Steak (thinly sliced)
- 2 small Garlic Cloves (peeled and halved)
- 1 piece fresh Ginger Root (size of hazelnut)
- large white Onions (cut in good size pieces)
- Green and Red Pepper (cut in good size pieces)
- 1/2 lb. fresh Mushrooms (sliced)
- 1 medium can Pineapple (bits and pieces)
- 3 Tomatoes (cut in pieces of 8)
- 2 T. good Olive Oil
- Celery (chopped)
- 1/2 C. Raisins
- 1/2 C. Soy Sauce
- 1/2 C. Brown Sugar
- 2 T. Wondra Flour
- 1 C. Macadamia or Hazel Nuts (chopped)

Into large skillet (preferably an iron one) put olive oil, garlic cloves and ginger root and simmer for about ten minutes over medium heat. Remove garlic and ginger root, turn heat to medium high and add steak, brown quickly and remove from skillet. To the skillet add onions, celery, green and red pepper (two cups in all on this), mushrooms, pineapple bits, raisins and stir fry very quickly for about five minutes. Add tomatoes, the browned meat, nuts, soy sauce, brown sugar and heat for two or three minutes. Sprinkle flour over top of mixture, stir very gently and thicken. Serve over rice with chutney or soy sauce. This can be made ahead, refrigerated, and heated at last minute. Great party dish!

Freda Sensney

BEEF BURGUNDY

- 4 lbs. Round Steak (cubed)
- 1 can Cream of Mushroom Soup
- 4 C. Mushrooms (sliced)
- 1 C. red Burgundy Wine
- 1 envelope Onion Soup Mix
- 2 cans Cream of Celery Soup

Marinate meat in wine for 1/2 hour at room temperature. In 5 quart casserole, mix remaining ingredients and add meat mixture. Bake at 275 degrees for 4 hours.

Kathy Thonney

MINUTE STEAK MEXICANA

- 2 Eggs
- 3/4 C. all-purpose Flour
- 3 T. Cooking Oil
- Green Peppers (chopped)
- 1 C. American Cheese (cubed)
- 1 sliced Green Onion (optional)
- 1/4 C. Milk
- 4 beef Cubed Steaks (about 1 pound)
- 1/2 C. Onion (chopped)
- 1 10 Oz. can Tomatoes (undrained)
- 1/4 tsp. Salt
- 1 tsp. Cooking Oil
- 1 T. Butter or Margarine
- 1/4 tsp. Pepper

Combine eggs, milk, and the 1 teaspoon oil. Stir together flour, salt and pepper. Dip meat in flour, egg mixture, then flour again. Heat the 3 tablespoons cooking oil in large skillet. Add meat. Cook over medium heat 8 to 10 minutes on each side. Remove to platter, keep warm. Cook the onion, green pepper and 1/4 teaspoon pepper in butter or margarine until tender. Add undrained tomatoes, heat through. Stir in cheese until melted. Pour over steaks. Garnish with green onion. Serves 4 • *Chic Ormiston*

SUKIYAKI

- Steak
- 2 C. Carrots
- 1 1/2 C. Water
- 1/4 C. Soy Sauce
- 1 T. Fat
- 1 C. Onions
- French style Green Beans
- 2 C. Celery
- 2 Beef Bouillon cubes
- Bean Sprouts (rinse twice)

Chop up steak. Fry until brown in fat. Remove from pan. Add to pan celery, carrots and onions. Fry 5 minutes. Put back in meat. Add Bouillon cubes and water. Cook until tender. Add green beans, bean sprouts and soy sauce. Pour over cooked rice. *Bev Garvey*

PICADILLO

- 1 lb. Hamburger
- 1 Garlic Clove (minced)
- 1 can Tomatoes
- 1 can Sweet Peas
- 1/4 tsp. Cumin
- 1/2 C. Onions (chopped)
- 1 C. Olives (chopped)

Cook meat. Drain some grease out. Add peas, onions, garlic, tomatoes and olives. Simmer for 20 minutes. Salt and pepper to taste. Serves 4. *Maria Palacios*

LEG OF LAMB

- 6 to 8 lb. Leg of Lamb
- 1 C. Fume Blanc
- 2 T. dried Oregano Leaves (crushed)
- 5 large Garlic Cloves
- 1 C. Onion (coarsely chopped)
- 1 C. fresh white Bread Crumbs
- 1/2 C. Parsley
- 1/2 C. Mustard (Dijon style)
- 1/2 tsp. Pepper
- 3/4 C. melted Butter
- 1 tsp. Salt

Preheat oven to 350 degrees. Line large roasting pan with aluminum foil. Set aside. With sharp knife, remove and discard fat from leg of lamb. Sprinkle lamb with 1 teaspoon salt and 1/2 teaspoon pepper, place on rack in prepared pan. Place onion around lamb in pan, pour in wine. Bake 1 hour, basting with pan juices. In medium bowl toss bread crumbs with oregano, garlic, parsley and butter. Remove lamb from oven; let stand 15 minutes. With knife, coat lamb with mustard. Evenly and firmly pat bread-crumb mixture into mustard. Lightly cover lamb with aluminum foil; bake 30 minutes. Remove foil and bake 30 minutes longer or until temperature reaches 140 degrees for medium rare, 160 degrees for medium or 180 degrees for well done. Place lamb on platter. For easier carving, let lamb set, loosely covered with aluminum foil for 15 minutes. *Shyla Hogue*

REAL ESTATE SALES

MOORE & MELLOR REALTY

601 Sixth Street . Telephone 786-1452

P.O. Box 270 . Prosser, Washington 99350

Phone 786-3411 GAIL BLAIR

WINE MARINATED BARBECUED LAMB

- **1 6 lb.Leg of Lamb** (boned, rolled and tied)
- **1 medium Green Pepper** (diced)
- **1 medium Onion** (sliced)
- **2 or 3 small Garlic Cloves** (minced)
- **1 C. Water**
- **2 medium Tomatoes** (diced)
- **1/2 C.Parsley** (finely chopped)
- **1/8 tsp. each: Marjoram, Dry Mustard, Red Pepper Sauce**
- **1/2 C. Olive Oil**
- **1 C. Merlot**
- **1 T. Salt**
- **1 tsp. Pepper**

Have the butcher bone and roll the leg of lamb for this special barbecue treatment. Wine and olive oil help to form the basis of the marinade, and help to flavor and tenderize the meat. The vegetables used in the marinade are served as a salad or relish at the end of the cooking period. In a large shallow pan, mix together wine, vegetables, seasonings, water and oil. Place lamb in pan, cover and refrigerate 1 day in marinade, turning meat occasionally. Remove lamb from marinade. Drain, reserving both marinade and vegetables. Place lamb on spit; cook on rotisserie or on outdoor grill 2 1/2 hours or until meat thermometer registers 175 to 180 degrees (depending on desired degree of doneness). Brush lamb frequently with marinade while cooking. Serve lamb with marinated vegetables.

Shyla Hogue

INDIVIDUAL LAMB MOUSSAKA

(from Australia)

- **1-1/2 lb. lean ground Lamb**
- **2 T. Tomato Paste**
- **1/2 C. Yogurt**
- **2 T. Parmesan Cheese**
- **1 medium Eggplant** (sliced into 12)
- **1 tsp. Brown Sugar**
- **1/2 C. tasty Cheese** (grated)
- **1 tsp. ground Nutmeg**
- **1 Pasta Sauce**
- **1/2 C. Sour Cream**
- **1 Egg** (beaten)

Place eggplant in a single layer on microwave plate. Sprinkle with a little water. Cover and cook on high for 2-3 minutes. Drain well. Cook lamb on high 5 minutes stirring every minute. Add pasta sauce, tomato paste and brown sugar to lamb. Cook uncovered on high 5 minutes stirring occasionally. Season to taste. Layer eggplant and lamb in Ramekendishes. Combine sour cream, yogurt, egg and cheese and put on top. Cook on medium high 5 minutes. Let stand 5 minutes.

Barbara Mink

PUB STYLE ROAST LAMB

(from Australia)

- **1 - 4 lb. Leg of Lamb**
- **Vegetables for roasting**
- **1 T. Brown Sugar**
- **4-6 Zucchini** (cut into Julienne strips)
- **1 can of Beer**
- **2 C. of Stock**
- **1/2 tsp. dried Mint Leaves**
- **1 T. Oil**
- **2-1/2 T. cornstarch**
- **1/4-1/2 tsp. soy sauce**

Preheat oven to 350 degrees. Place lamb on roasting rack in large baking dish. Pour beer over. In separate dish pour oil for vegetables. Roast 30 minutes for each pound or 35 for well done. Baste with juices. When lamb is cooked remove. Increase oven to 400 degrees to crisp vegetables. For gravy, skim off fat, add stock and stir in cornstarch blended with a little water. Bring to boil, stirring until thickened. Add brown sugar, mint and soy sauce. Steam zucchini.

Barbara Mink

HONEY ROAST RACK OF LAMB

(from Australia)

- **4-6 lb. lean Rack of Lamb**
- **2 T. Honey**
- **2 T. Cornstarch**
- **1 C. White Wine**
- **2 T. Lemon Juice**
- **1 lb Broccoli flowerettes**
- **1 T. Oil**
- **1-1/2 C. Stock**

Preheat oven to 375 degrees. Place lamb in large baking dish. Pour over wine. Combine honey and lemon juice. Roast lamb 40-45 minutes basting with juice first 20 minutes and honey-lemon mixture last 20-25 minutes. When lamb is done, remove. Increase oven to 400 degrees to crisp vegetables. For sauce, skim fat from pan. Add stock to pan juice. Add cornstarch blended with a little water. Bring to boil stirring until thickened. Steam broccoli. Serve lamb with sauce and vegetables.

Barbara Mink

CRISPY DOGS

- 1 dozen Corn Tortillas
- 1 pkg. Hot Dogs

Take your hot dog, roll it up in a softened corn tortilla, (to soften open up package, leave tortillas in package, put in microwave oven for about 1 1/2 minutes). Fasten shut with toothpick. Deep-fry until tortilla is crispy. Dip in guacamole or your favorite salsa dip.

Rosie H. Rumsey

HUNTERS STEW

- 10-12 small Red Potatoes
- 3 Shallots
- 1 can Chicken Broth
- 1 pkg. Peas
- 4 Hot Peppers
- 1 1/3 C. Johannisberg Riesling Wine
- 4 large Carrots
- 3 Green or Yellow Peppers
- Salt, Pepper, Lemon Thyme, Sage, Oregano and Rosemary

Cut the meat into chunks and brown. Dump meat and remaining ingredients into crock pot and cook on low heat for 10 hours. Add herbs and peas and cook for 1 hour more.

Shyla Hogue

SWEET AND SOUR PORK

- 2/3 lb. Pork Loin (cubed)
- 2 T. Cornstarch
- 1 Garlic Clove (finely minced)
- 1 Green Pepper (chunked)
- 1 T. Soy Sauce
- 6 C. Oil
- 1 medium Yellow Onion (chunked)
- 1 can Pineapple Chunks with juice
- 1 Egg Yolk
- 3 T. Oil

SAUCE:

- 3 T. White Vinegar
- 3 T. Catsup
- 3 T. Soy Sauce
- 1 tsp. Sesame Oil
- 3 T. Sugar
- 2-3 T. Cornstarch

Season pork cubes with soy sauce, mix with egg yolk and coat with cornstarch, let stand for 1/2-1 hour. Deep fry in heated oil. Set aside. Heat 3 tablespoons oil, stir fry garlic until pungent. Add onion and green pepper, stir fry until crispy. Add deep fried pork. Cook for 4-5 minutes. Add pineapple with juice and sauce mixture. Cook until boiling and sauce is thickened.

C.P. Yang and Lucille Christie

ELK, MOOSE OR VENISON GOULASH

- 1 1/2 lbs. Meat Cubes
- 1/4 C. Tomato Paste
- 1 T. Shortening
- 2 C. Water
- 1 envelope Onion Soup Mix
- 2 T. Flour

Shake meat cubes in bag with flour. Brown meat in shortening in Dutch oven. Add remaining ingredients, simmer 1 1/2 hours maximum. Stir occasionally. Serve over hot, buttered noodles with tossed salad and garlic bread. Recipe can be doubled etc., but cook only 1 to 1-1/2 hours.

Lee Markin

Smitty's conoco®

R.H. Smith Dist. Co., Inc.

315 E. Main • P.O. Box 6
Grandview, Washington 98930
Main Office: (509) 882-3377

CARL'S
Electronics
Music

417 S. 6th Street
Sunnyside, WA 98944

CHICKEN CHOW MEIN

- **5 Chicken Breasts** (boneless)
- **1 C. Celery** (chopped)
- **3 T. Soy Sauce**
- **1/2 C. White and Green Onion** (chopped)
- **2 C. Beef Broth**
- **1 3 oz. can Mushrooms**
- **Bean Sprouts**
- **3 C. Rice, Noodles, Bread Sticks** (whichever you prefer)

Fry chicken (no fat) in 2 tablespoons of oil. Add onions and celery. Chicken will turn white when ready for bean sprouts and mushrooms. Fry all together on high 2 minutes or so. Add 3-4 tablespoons flour and stir. When soaked, add 2 cups beef broth and 3 tablespoons soy sauce. Put on low after stirring in water. Let get thick to your liking and pour on your choice of rice, noodles or bread sticks.

Tracie Gomez

MEXICAN CHICKEN

- **7 oz. Chicken Breast**
- **2 C. Tomatoes**
- **2 tsp. Chili Powder**
- **1/2 tsp. Garlic Powder**
- **Salt and Pepper to taste**

Blend tomatoes and seasonings; pour over chicken breast in small baking dish. Cover and bake at 350 degrees for 45 minutes. Serves 2.

Joan Bentley

CHICKEN PIERRE

- **5 oz. Chicken Breast** (boneless and boneless)
- **2 oz. Snow Crab Meat**
- **2 oz. Creole Hollandaise Sauce**

Grill or pan fry chicken breast until done; do not overcook. On a plate, place chicken, top with crabmeat, and top all with Creole Hollandaise which has been made previously (see below). Garnish with an orange slice and piece of greenery.

CREOLE HOLLANDAISE SAUCE:

- **6 Egg Yolks**
- **6 oz. Clarified Butter**
- **1 oz. Tabasco**
- **1/4 bunch Chives** (chopped)
- **1/2 tsp. Cayenne Pepper**
- **1/4 Lemon Juice**
- **Salt and Pepper to taste.**

Beat egg yolks over simmering water until thick. Off the heat, add clarified butter slowly, beating continuously. Add seasoning and stir in. Keep in a warm place. Will keep for several hours.

Betty Riek

PECAN CHICKEN

- **4-7 oz. Chicken Breast** (boneless)
- **3 oz. Clarified Butter**
- **Pecans** (crushed)
- **4 oz. Sour Cream**
- **2 oz. Dijon Mustard**
- **2 oz. Cream**
- **Mustard Butter** (2 parts butter, 1 part dijon mustard, blended)

Brush the chicken breast with mustard butter, then roll in crushed pecans. Saute in butter until golden brown. Remove from pan to plate. Drain excess fat from pan. Add sour cream, mustard and cream to pan. Whisk together and pour over chicken breasts. Serves 4.

Betty Riek

SWEET AND SOUR CHICKEN

- **2 1/2 C. Chicken** (cooked and cut up)
- **1 Egg** (slightly beaten)
- **1/4 C. Cornstarch**
- **13-1/2 oz can Pineapple chunks** (drain and reserve syrup)
- **2 T. Shortening**
- **1/2 C. Vinegar**
- **1/2 C. Sugar**
- **1 medium Green Pepper** (cut into 1 inch squares)
- **1/4 C. Water**
- **2 T. Cornstarch**
- **1 tsp. Soy Sauce**
- **3 C. hot cooked Rice**
- **1 16 oz. can small Carrots** (drained)

Toss chicken and egg until all pieces are coated. Sprinkle 1/4 cup cornstarch over chicken; toss until all pieces are coated. Melt shortening in medium skillet. Add chicken pieces; cook over medium heat until brown. Remove chicken from skillet and set aside. Add enough water to reserved pineapple syrup to measure 1 cup. Stir liquid, vinegar and sugar into skillet. Heat to boiling stirring constantly. Stir in green pepper; heat to boiling. Reduce heat, cover and simmer 2 minutes. Blend water and 2 tablespoons cornstarch; stir into skillet. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in pineapple chunks, soy sauce, carrots and chicken; heat through. Serve over rice. 4 servings.

Bev Garvey

CHICKEN DIVAN

- **4 whole Chicken Breasts** (cooked, boned and cut in half)
- **2 pkgs. broccoli or asparagus**
- **2 cans Cream of Chicken Soup**
- **1/2 C. Bread Crumbs**
- **1 tsp. Lemon Juice**
- **1/2 C. Sharp Cheese** (shredded)
- **1 T. Butter**
- **1 C. Mayonnaise**
- **1/2 tsp. Curry** (optional)

Cook broccoli, drain and arrange in shallow, buttered baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry and pour over chicken. Sprinkle with cheese and buttered crumbs. Bake at 350 degrees for 30 minutes.

Leontine Hall and Bev Garvey

BAKED CHICKEN IN WINE

- **1 whole Chicken** (or use 4 thighs and 2 split breast which are pre-cut)
- **2 T. Margarine or Oil**
- **Parmesan Cheese**
- **Salt and Pepper**

SAUCE:

- **1 3/4 C. Chicken Broth** (may use 2 bouillon cubes)
- **3 T. Flour**
- **1/2 C. Chenin Blanc Wine**
- **1 can Mushrooms**

Cut up one chicken, use bony pieces to make broth. Salt and pepper chicken, then dredge with parmesan cheese. Brown in skillet with oil or margarine. Place chicken in baking dish. Cover with sauce and bake at 350 degrees until tender and crisp (about 45 minutes).

Shyla Hogue

HAWAII CHICKEN

- **2-3 lbs. Chicken Parts**
- **2 T. Shortening**
- **2 T. Brown Sugar**
- **1 Green Pepper** (in chunk)
- **8 oz. can Pineapple Chunks**
- **1 C. Chicken Broth**
- **2 tsp. soy sauce**
- **3 T. Cornstarch**
- **1/4 C. Vinegar**
- **1 Garlic Clove** (minced)
- **1/4 C. Water**

Drain pineapple chunks, reserving syrup. In skillet, brown chicken in shortening; pour off fat. Add reserved syrup, broth, vinegar, sugar, soy sauce and garlic. Cover and cook over low heat for about 1 hour or until very tender. Remove chicken. Add green pepper and pineapple chunks to liquid ingredients; cook 5 minutes. Stir occasionally. Combine cornstarch and water; slowly stir into sauce until thickened. Add chicken and heat well. Serve on a bed of rice.

Sue Helms

CHICKEN SUPREME

- **1 Chicken** (stewed and cut into pieces)
- **1 stalk Celery** (diced)
- **1 1/2 C. Milk**
- **1 can Mushroom Soup**
- **1/3 C. Butter**
- **2 Eggs** (well beaten)
- **Salt and Pepper**
- **1 medium Onion** (diced)
- **1/2 tsp. Baking Powder**
- **1 C. Chicken Broth**

Fry onion and celery in butter until transparent. Mix crumbs, seasonings and baking powder; add onion and celery. Add milk and eggs. Pour broth over mixture. Bake 3/4 hour at 350 degrees. Cover with mushroom soup; bake about 15 minutes longer.

Sue Helms

Off.: 786-3630
Res.: 786-3132

STATE FARM INSURANCE

DICK POTEET
Agent

1120 Bennett Avenue
Prosser, Washington 99350

Creative Cuts
Hair Styling & Perms
for Men, Women & Children
TRICIA GRIFFIN, owner-stylist
1110 Meade Ave. • Prosser
786-1775

CORNISH HENS WITH HERB DRESSING

- 2 Cornish Hens
- 7 oz. pkg. Herb Stuffing Mix
- 1/4 C. melted Butter or Margarine
- 1 C. Fume Blanc
- 1 C. dairy Sour Cream
- 1 T. Salad Oil
- Salt and Pepper

Have the butcher cut each hen in half. Marinate several hours in wine and oil. Crush 2 cups of the dressing mix into very fine crumbs. Drain hens well. Sprinkle with salt and pepper. Spread with sour cream. Coat thickly with fine dressing mix crumbs. Combine remaining dressing mix with wine and oil in which hens were marinated. Add 2 tablespoons of the melted butter. Spread in shallow pan. Place coated hens over dressing mix; drizzle with remaining melted butter. Bake in moderate oven (350 degrees) about 1 hour or until tender. This dish is excellent made with a sage dressing also. 4 servings.

Shyla Hogue

ALMOND CHICKEN

- 2/3 lb. Chicken Breast (boned and skinned)
- 1 tsp. Sugar
- 1 Egg White
- Oil for frying
- 1/2 tsp. Salt
- 1-1/2 T. Cornstarch
- 1/2 T. Rice Wine or Sherry
- dash of Pepper
- 1-1/2 C. Almonds (sliced)

Cut chicken breast into paper-thin slices; season with wine, sugar, salt, pepper, egg white, cornstarch and mix well. Marinate for 20 minutes. Place almond slices in a bowl. Coat chicken slices with almonds. Heat the oil over medium high heat. Deep-fry the chicken for 1 1/2 minutes (when its cooked, the chicken slice will rise to the surface). Remove and serve.

C.P. Yang

CHICKEN BREASTS

- 4 whole Chicken Breasts (boned and skinned)
- 4 oz. pkg. Dried Beef (finely chopped)
- 1 can Mushroom Soup (may use chicken soup)
- 4 strips lean Bacon
- 1 C. Sour Cream

Place chicken in glass baking dish (10x7), sprinkle beef over chicken. Place 1/4 strips of bacon on each piece of chicken. Mix soup and sour cream (add a little water if needed) and spread over chicken. Cover with foil and bake at 300 degrees for 2 hours. May be made in advance and baked when needed. Serve with rice. Serves 6-8.

Irene Clore

BREAST OF CHICKEN

- 4 whole Chicken Breasts
- 1 can Celery Soup
- 1/2 C. Water Chestnuts (sliced)
- 1 pkg. Uncle Ben's White and Wild Rice with Herbs
- 1 can Mushroom Soup
- 1/2 C. Mushrooms (sliced)
- 1/2 C. Milk
- 1/2 pkg. dry Onion Soup Mix

Mix above and place in 9x12 baking pan. Place chicken breasts on top (skin side up). Sprinkle with 1/2 package of dry soup mix. Cover with foil and bake 1 1/2 hours at 325 degrees. Serves 4.

Charlotte Miller

CHICKEN ROLLS

- 4 Chicken Breasts (pounded as flat as possible
- 3 Green Onions (chopped)
- 2 T. Bacon Bits (made from crisp fried bacon)
- Salt and Pepper
- Eggs (beaten)
- 1/4 C. Cabbage (chopped)
- Flour
- 1/2 C. Mushrooms (chopped)
- powdered Ginger
- 1 T. Sherry or Soy Sauce
- Bread Crumbs

Mix mushrooms, onions, cabbage and bacon bits with a dash of powdered ginger, salt and pepper to taste, sherry or soy sauce. Stuff the chicken breast with mixture and secure them with toothpicks. When the fillets are stuffed, roll them in flour, then beaten eggs, and finally bread crumbs. Fry until golden brown and serve hot or cold with hot mustard. They can be served whole or sliced.

Betty J. Clark

CHICKEN CHILI

- 1 lb. Chicken Breast (skinned and boned, cubed or shredded)
- 4 medium Onions (coarsely chopped)
- 2 large Green Peppers (coarsely chopped)
- 1 tsp. dried Oregano (crumbled)
- 1/2 tsp. dried Thyme (crumbled)
- 3 1 lb. cans Tomatoes (undrained)
- Water (optional)
- 1/2 tsp. ground Coriander
- 2 Bay Leaves
- 2 T. Tomato Paste
- 2 T. Corn Oil
- 3 Garlic Cloves (minced)
- 1 tsp. ground Cumin
- 1/2 lb. lean ground Beef
- 3 T. Chili Powder
- Salt and Pepper

TOPPING:

- 1 Avocado (diced and sprinkled with lemon juice)
- 1/3 C. fresh Cilantro (minced)
- 1 C. plain lowfat Yogurt

Heat oil in large Dutch oven over medium-high heat. Add onions, green pepper and garlic. Cook until golden brown, about 15 minutes. Mix in cumin, oregano, coriander, and thyme and stir 2 minutes. Add chicken, ground beef and bay leaves. Cook until beef and chicken are no longer pink, about 5 minutes. Add chili powder. Reduce heat to medium and cook 5 minutes, stirring frequently. Add tomatoes, breaking up. Mix in tomato paste, salt and pepper. Reduce heat, cover and simmer 45 minutes, stirring occasionally. Uncover, reduce heat to lowest setting and cook 1 1/2 hours, stirring frequently and adding water if necessary to prevent burning. To serve. ladle chili into bowls. Spoon 2 tablespoons yogurt in center of each and top with diced avocado and cilantro. Serves 8 (210 Calories per serving!). Can be prepared 1 day ahead and refrigerated.

Ann Tucker

SOUR CREAM BAKED CHICKEN

- 6 Chicken Breasts
- 4 tsp. Worcestershire sauce
- 1 Garlic Clove
- 1-1/4 C. Bread Crumbs
- 2 C. Imo Sour Cream
- 4 tsp. Celery Salt
- 3-4 tsp. Salt
- 1/2 C. Butter
- 1/4 C. Lemon Juice
- 2 tsp. Paprika
- 1/2 tsp. Pepper
- 1/2 C. Shortening

Combine in bowl all ingredients except crumbs, butter and shortening. Add breast sto sour cream mixture and coat well. Let stand in fridge over night (covered). Remove chicken from sour cream mixture and coat with bread crumbs. Arrange chicken in a large shallow dish. Do not over lap. Melt butter and shortening together and spoon 1/2 of it over chicken. Bake chicken 45 minutes in 350 degree oven (uncovered). Do not turn chicken. Pour remaining butter mixture over chicken and bake 15 minutes more or until tender and brown.

Bev Garvey

BBQ RABBIT CROCK POT STYLE

- 1 4-5 lb. Rabbit
- 1/2 jar BBQ Sauce (chunky)

Cook rabbit in crock pot 1 1/2 hour on high or 3 1/2 hours on low. Add no water. Drain juice during last hour. Use 1/2 jar chunky BBQ sauce for 1 rabbit, 1 whole jar for 2 rabbits.

Linda Call

afs

FLOWER HUIS

610 6th Street • Prosser, WA 99350

Phone (509) 786-3110

"Your Idea Place"

FLOWERS and GIFTS FOR EVERYONE

Hank and Marge Hazenberg, owners

FTD

RABBIT AND WINE

- 4 or 5 lb. Rabbit (cut up)
- 2 pinches of Mrs. Dash spices
- pinch of coarse Pepper
- 1 handful Carrots (finely minced)
- 1/3 C. Salad Oil
- 2 T. Soy Sauce
- 1 handful Onions (chopped)
- 2 C. Tomatoes (chopped)
- 3 pieces of Garlic (ground)
- Lemon Peel (grated)

Marinate rabbit over night turning occasionally. Drain rabbit and save juice and strain juice. Dip rabbit in flour and brown in oil. Put brown pieces in baking dish. Cook vegetables in lightly greased pan along with 3/4 cup more of coarsely chopped onion. Put 1 cup chicken broth and 1 cup white wine in pan that rabbit was fried in and scrape the sediments off pan and pour over rabbit along with 2 cups chopped tomatoes. Bake in oven at 350 degrees for about 1 hour. Season juice to taste and thicken. Serve over rabbit or rice.

Linda Call

BAKED PEANUT BUTTER CHICKEN

- 1 frying Chicken (cut in pieces)
- 1/3 C. smooth or crunchy Peanut Butter
- 1/8 tsp. Pepper
- 1/4 C. Vegetable Oil
- 1/4 C. Flour
- 1/3 C. Milk
- 1 Egg
- 1 tsp. Salt
- 1/2 C. fine dry Bread Crumbs

Dip chicken in flour. Blend next 4 ingredients. Gradually add milk, beating with fork to blend. Dip chicken in peanut butter mixture, then in bread crumbs. Put on greased flat baking pan. Drizzle oil over chicken pieces. Bake in moderate oven (375 degrees) for about 45 minutes. Makes 4 servings.

Ricki Tebaldi

SKILLET CHICKEN RISOTTO

- 1 fryer Chicken
- 1/2 C. Onion (chopped)
- 3 C. fresh Mushrooms (sliced)
- 2 C. Water
- 2 T. Oil
- 2 T. Salt
- 4 medium Carrots (bias sliced)
- Paprika
- 3/4 C. long grain Rice
- 1 T. Poultry Seasoning

In large skillet, brown chicken in hot oil about 15 minutes. Remove chicken. Drain all but 2 tablespoons fat from skillet. To skillet add rice, onion, salt and poultry seasoning. Cook and stir until rice is lightly browned. Add mushrooms, carrots and water; place chicken on top of rice mixture. Season chicken with salt and pepper. Sprinkle with paprika. Cover; simmer 45 minutes or until chicken and rice are done. Makes 4 servings.

Dawn Allison

MARINATED DUCK

- 4-6 fillets of Duck Breast
- 1/4 C. hickory-smoke-flavored Barbecue Sauce
- 3 to 4 Garlic Cloves (minced) or 1 tsp. Garlic Powder
- 3/4 C. Red Wine (Cabernet Sauvignon)
- 1 cube Butter (melted)
- 2 C. Ketchup
- 1 tsp. Onion Powder
- 4 T. Brown Sugar
- 1 T. Worcestershire Sauce
- 1/2 tsp. Liquid Smoke

Mix all ingredients together and pour over duck breasts. Marinate for the day, or even better, overnight. Barbecue over very hot coals for about 15 minutes, turning frequently and basting with sauce. Slice diagonally into thin pieces and serve immediately with wild rice, a crisp green salad and a nice Washington State Cabernet. Serves 4 to 6 people. (This marinade will accommodate 10-12 fillets easily.)

Kathy Thonney

BRAISED PHEASANT IN SOUR CREAM

- 1 Pheasant (cut in serving pieces)
- dash of Pepper
- 1/4 tsp. Sugar
- 3 T. Flour
- 3 T. Butter
- 1/2 tsp. Paprika
- 1-1/2 tsp. Salt
- 1-1/2 C. Water
- 1 C. Sour Cream

Dredge each piece of pheasant thoroughly with mixture of flour, salt and pepper. Brown slowly in the butter over medium heat (10 to 15 minutes). Blend any remaining flour into butter in the pan. Add 1/2 cup of the water and blend until smooth. Lower heat and simmer for 1 3/4 hours or until tender, adding remaining water as needed. Add rest of ingredients and blend well. Simmer gently for 15 minutes. 3 to 4 servings.

Ricki Tebaldi

STIR FRY PHEASANT

- 1 Pheasant (skinned and cubed)
- 1 T. Cornstarch
- 3 T. Soy Sauce
- 2 T. Water
- 1 tsp. Sugar
- Oil for cooking
- 1 bunch Scallions (in 2 inch lengths, save greens and chop for garnish)
- 3 T. Oyster Sauce
- any 2 Vegetables (celery, broccoli, pea pods, small tomato)

Mix cornstarch, soy sauce, water and sugar in bowl. Add meat, toss to coat and set aside. Over high heat, add 1 tablespoon oil to pan. Add white part of scallions and stir 1 to 2 minutes, no longer. Remove from pan. Add 1 tablespoon oil, choice of 2 vegetables, stir and cook 2 to 3 minutes, no longer. Remove from pan. Add 2 tablespoons oil, heat over high heat. Add meat slowly and stir and fry 3 to 4 minutes. Don't let it stick. Return vegetables to pan. Add oyster sauce, stir to combine, cook one minute and serve over rice at once. Serves 3 to 4.

Lee Markin

SALMON LOAF

- 1 lb. can Salmon (drain juice, set aside, add milk to make 1/2 cup)
- Cracker or Bread Crumbs (crushed)
- 1 Egg
- 1 T. Lemon Juice (optional)
- minced Onions (if desired)

Mix and bake at 350 degrees for 30-45 minutes or until lightly brown and set. Serves 4 to 6.

Lisa Allen

SHRIMP WITH TOMATO SAUCE

- 3/4 lb. Shrimp
- 1 tsp. Salt
- 1/2 Egg White (optional)
- 1 T. cornstarch
- 2 Scallions (chopped)
- 1 slice Ginger Root (chopped)
- 1 Garlic Clove (chopped)
- 2 T. tomato Ketchup
- 1 T. Sugar
- 1 tsp. Rice Wine
- 1 T. Rice Vinegar
- 1 tsp. Cornstarch
- 1 tsp. Sesame Oil
- 4 C. Oil for deep-fry (I use 1/4 C. oil for stir fry)

Shell and devein the shrimp. Wash in salt water. Drain. Then marinate with 1/4 tsp. salt, egg white and 1 tablespoon cornstarch. In a bowl mix ketchup, sugar, vinegar, rice wine and 1 teaspoon cornstarch. Deep-fry shrimp in warm oil or stir-fry in hot oil then remove and drain the oil. Heat 2 tablespoons oil, add scallions, ginger and garlic. Stir-fry until pungent. Add ketchup mixture, stir a few seconds and add shrimp. Stir quickly add sesame oil and stir again. Remove and serve. You may add hot red pepper if you like spicy hot.

C.P. Yang

CRAB PIE

- 2 cans Crab Meat (drained)
- 1/2 C. Mayonnaise
- 2 T. Flour
- 3 Eggs (beaten)
- 1 C. Milk
- 8 oz Swiss Cheese (grated)
- 1/3 C. Green Onions (sliced)

Combine mayonnaise, flour, eggs and milk. Stir in crab meat, cheese and onions. Pour into pastry lined 9 inch pie pan. Bake at 350 degrees for 45 minutes.

Carrie Minick

Big Volume + Little Overhead = LOW PRICES

Appliance Center Warehouse, Inc.
6th & Railroad • P.O. Box 787
(509) 837-2180
Sunnyside, WA 98944

Meyer Funeral Home
"Our family serving your family"
MIKE and VICKI MEYER
1220 Sheridan Avenue
Prosser, Washington 99350
(509) 786-3642

EGG FU-YUNG

- **4 oz Shrimp** (shelled)
- **1 Scallion or Green Onion**
- **1 T. Rice Wine**
- **4 T. boiling Water**
- **1 tsp. each of cornstarch and water mixture**
- **1/3 C. Bamboo Shoots**
- **5 Eggs** (including separated)
- **2 tsp. Cornstarch**
- **1/2 tsp. Salt**
- **1 slice Ginger Root**
- **1/2 tsp. Salt**
- **dash of Pepper**
- **Sesame Oil**
- **Coriander** (cilantro)

Marinate shrimp in a little salt, rice wine, 1/2 egg white and cornstarch. Cut bamboo shoots, green onions and ginger into small sections. Heat 1 tablespoon oil. Toss in onion and ginger until pungent. Add shrimp, bamboo shoots and stir-fry for 1-2 minutes. Remove from pan and mix beaten eggs. Heat the remaining oil, stir-fry egg/shrimp mixture until eggs are set. Do not over cook. Remove from pan and put on a platter. In small pan boil 4 tablespoons water and season with salt and sesame oil then thicken with cornstarch/water mixture and pour over egg Fu-Yung, serve with coriander.

C.P. Yang

CRAB/SHRIMP IN A CRUST

- **8 oz. Shrimp or Crab**
- **1 tsp. Lemon Juice**
- **1/8 tsp. ground Nutmeg**
- **1/4 C. Green Onion** (sliced)
- **3/4 C.Sour Cream**
- **1/4 tsp. Garlic Salt**
- **1 C. Swiss Cheese** (shredded)
- **2 - 8 oz. pkgs. Crescent Rolls**
- **1 tsp. dry Mustard**
- **1/8 tsp. Pepper**
- **2 T. Sesame Seeds**
- **1 T. Butter** (melted)

Blend together the sour cream, mustard, lemon juice, garlic salt, pepper and nutmeg. Gently stir in cheese, green onion and shrimp. Roll out 1 tube rolls for bottom and place on flat cookie sheet. Spread out mixture on the dough, evenly. Roll out the other tube of rolls and place on top of the mixture. Pinch sides together as in pie. Poke holes on top with fork. Brush with butter or margarine and sprinkle with sesame seeds. Bake at 400 degrees for 20 minutes.

Rosie Rumsey

MANDARIN SHRIMP

- **30 medium size Shrimp** (peeled and deveined)
- **1 - 6 oz. can Mandarin Oranges** (drained)
- **2 T. Soy Sauce**
- **1 tsp. Garlic** (minced)
- **1 T. Cornstarch**
- **Salt and Pepper to taste.**
- **1/2 lb. Cashews**
- **1 stalk Spring Onion** (diced)
- **1 C. Water**
- **2 T. Oil**

Heat oil until hot. Add garlic and stir until slightly browned. Add shrimp and cook just until pink. Add cashews, onion and soy sauce. Mix separately cornstarch and water. Bring shrimp mixture to boil. Thicken to medium thickness with cornstarch mixture. Reduce to simmer and season. Add oranges just before serving.

Kathy Thonney

RED SNAPPED VERA CRUZ

- **1 lb. Red Snapper fillets**
- **1 medium Onion** (chopped)
- **1 pinch each: Cumin, Coriander** (optional)
- **1 each: Celery Stalk, Bell Pepper, Zucchini**
- **1 C. Tomato Juice**
- **1 tsp.each: Basil, Oregano, Chili Powder**
- **1 Garlic Clove** (minced)
- **2 green Chilis** (chopped)
- **1/2 Onion**

Put tomato juice, garlic and chopped onion in sauce pan and bring to simmer. Add seasonings and chilis. Simmer one hour. Cut fish into 4 oz. servings and place in baking dish. Cut vegetables and onion into large pieces and add to fish. Cover with sauce and bake 25 minutes at 400 degrees.

Joan Bentley

BROCCOLI SOLE

- **Sole Fillets** (large)
- **Onions** (chopped)
- **Bouillon Cube**
- **Broccoli or Spinach** (chopped)
- **Nutmeg, Salt and Pepper**
- **Parsley** (chopped)
- **1/2 C. boiling Water**
- **Mushrooms** (chopped)

On fillets spread on broccoli or spinach, onions, nutmeg sprinkles, salt and pepper. Roll up fillets and put in baking dish. Pour over water with bouillon cube, parsley, onions and mushrooms. Bake for 25 minutes at 350 degrees.

Deniese Evans

STUFFED AND BAKED FISH

- **8-10 lbs. Fish** (salmon, cod, snapper or lake trout)
- **1/2 C.Butter or Margarine** (melted)
- **Salt and Pepper**
- **1/4 C. Lemon Juice**

VEGETABLE STUFFING:

- **2 medium Onions** (finely chopped)
- **2 C. dry Bread Crumbs**
- **1/2 C. Parsley** (snipped)
- **1 Garlic Clove** (minced)
- **1/4 tsp. Pepper**
- **1 C. Carrot** (coarsely shredded)
- **1-1/2 T. Lemon Juice**
- **2 tsp. Salt**
- **1/4 C. Butter or Margarine**
- **1 C. Mushroom** (sliced)
- **1 Egg**
- **1/4 tsp. Marjoram Leaves**

In large skillet cook and stir onion in butter until onion is tender. Mix in other ingredients for stuffing. Wash fish and pat dry. Rub cavity with salt and pepper. Stuff with vegetable stuffing. Close opening with skewers. Brush fish with salad oil and place in open shallow roasting pan. Cook about 1 1/2 hours or until fish flakes easily with fork. Baste fish occasionally with mixture of butter and lemon juice during baking. Note: for backyard barbecuing. After brushing fish with salad oil, place in wire basket, grill 4 inches from medium. Cook 45 minutes turning 3 times and basting with butter and lemon mixture or until fish flakes with fork.

Kay Drake

SEAFOOD AU VIN

- **2 lbs. White Fish**
- **2 T. Flour**
- **1/2 C. Mushrooms** (minced)
- **1 1/2 C. Swiss Cheese** (shredded)
- **Mushroom Slices** (optional)
- **Salt and Pepper**
- **1 C. Celery** (minced)
- **1/2 C. dry White Wine**
- **1/4 C. Bread Crumbs**
- **5 T. Butter or Margarine**
- **1 C. Onion** (minced)
- **1 C. Half and Half**
- **Pimento Strips** (optional)

Melt 3 tablespoons butter or margarine; add flour and stir well. Add celery, onions, mushrooms and stir-cook for one minute. Add wine and mix well. Add half and half, stirring constantly. Reduce heat to simmer. Salt and pepper fish fillets and place them in large, shallow baking dish. Pour wine mixture over fish. Top with shredded cheese. Sprinkle with bread crumbs and drizzle with 2 tablespoons melted butter. Optional: Garnish top with pimento strips and mushroom slices. Bake in 400 degree oven for 30 minutes or until fish flakes easily with fork. 6-8 servings.

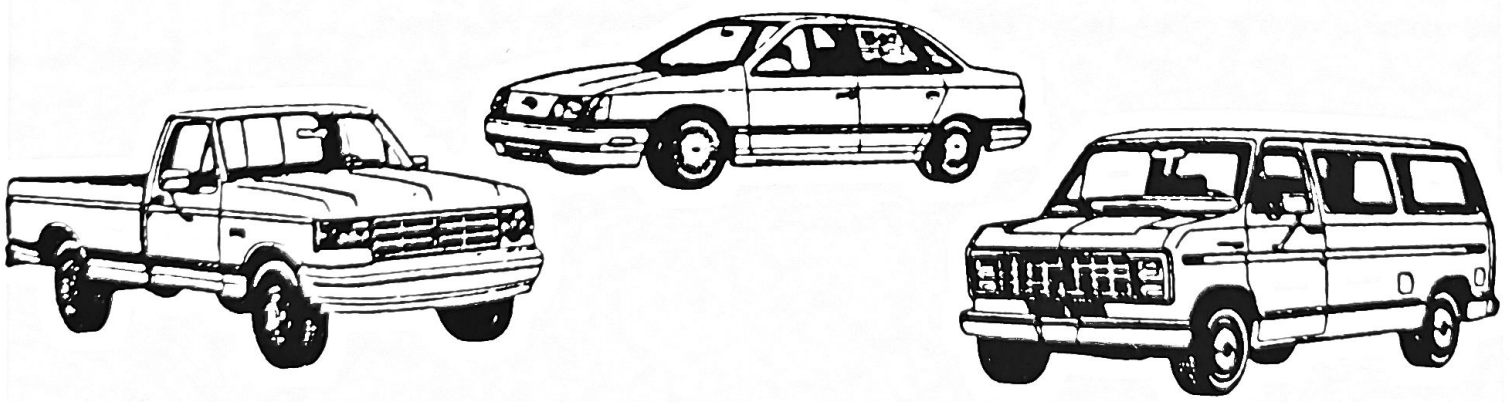
Kay Drake

FORD MERCURY

LIFETIME SERVICE GUARANTEE

FORD COUNTRY

DENCHEL'S - PROSSER



LEASING • SALES • REPAIR • PARTS

TOLL FREE
1-800-762-3673

PROSSER
786-2155

I-82
Gap Rd.
Exit 80

(ONLY 30 MINUTES EAST OF YAKIMA)

It's Service After The Sale That Counts

MARINATED SALMON

- 5 lb. chunk of Salmon
- 2-1/4 C. White Vinegar
- 1 tsp. ground Ginger
- 1 C. Sugar
- 2 tsp. Salt
- 3 Onions (sliced thin)
- 1-3/4 C. Water
- 2 T. Pickling Spices
- 2 Lemons (sliced thin)

To poach salmon: wrap in cheesecloth with a little sweet basil, tarragon and rosemary sprinkled inside. Lower chunk gently into pan of boiling water. Immediately remove from heat: simply let it set in the water until its cold. Regardless of size of fish chunk, it will always be poached to perfection. When salmon is cool, peel off skin, remove bones and break into pieces. Boil the sugar in water, add seasonings; cool and pour over salmon. Slice onions and lemons over the top. Marinate at least 72 hours in refrigerator before serving as an hors d' ouvre.

Connie Hogue

SALMON CASSEROLE

- 2 cans Salmon
- 1/2 C. Onions (chopped)
- Salt and Pepper
- 2 Eggs
- 4 tsp. Lemon Juice
- 1/2 C. Cracker Crumbs
- 2 C. Cheddar Cheese

Mix all ingredients together. Bake at 350 degrees for 1 hour.

Bettie Boldman

SAUTEED ORANGE ROUGHY

- 2 T. Butter or Margarine
- 1 clove minced Garlic
- 1/2 lb. Orange Roughy
- 1/2 C. White Wine (dry)
- 1/4 C. fresh, chopped Mushrooms
- chopped Parsley
- 1/2 tsp. Dill Weed
- Lemon Wedges

Heat butter, wine, dill weed, garlic and mushrooms in skillet until hot. Add fish, saute until fish flakes when tested with a fork. Remove to a warm platter. Sprinkle with parsley. Garnish with lemon wedges. Makes 2 servings.

Shyla Hogue

BAKED HALIBUT

- 2 lbs. Halibut Filets
- 2 parts Bread Crumbs
- 1 part finely chopped Onions
- Salt
- 2 parts Sour Cream
- Paprika
- Dry White Wine
- 1 part real Mayonnaise

Layer the filets in a baking dish, salting each layer. Cover with wine and marinate for 2 hours. Drain and dry. Roll in dry bread crumbs. Mix sour cream, mayonnaise and onions. Cover filets completely and sprinkle with paprika. Bake 12 to 20 minutes at 500 degrees. Serve at once.

Patti Ghrames

VEGETABLES

FRONTIER BROKERS, INC.

#1 Colonial Square • Prosser, WA 99350

509/786-3334

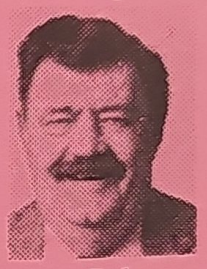
Betty Clark

Genny Van Winkle

Red Godfrey

Virginia Bradbury

Darlene Strope



Cal Bradbury

Frontier Brokers, Inc. is proud of the achievement and progress of Prosser businessmen and women.

Our hope is to continue working with the people of Prosser and outlying areas in such real estate needs as:

FARM AND RANCH
RESIDENTIAL PROPERTY
REAL ESTATE INVESTMENT

Virginia	Realtor for 16 years
Red	Realtor for 25 years
Genny	Realtor for 8 years
Cal	Realtor for 7 years
Betty Clark	Realtor for 3 years
Darlene Strope	Benton City Specialisit

RLI
REALTORS® LAND INSTITUTE

ASPARAGUS DELUXE

- **3 oz. can Mushrooms** (drained, sliced)
- **10 1/2 oz.can Cream of Mushroom Soup**
- **2 - 14 1/2 oz. cans Asparagus Spears** (drained)
- **1 T. Butter**
- **2 T. toasted Almonds** (slivered)
- **1/4 C. Cheddar Cheese** (grated)

Brown mushrooms in butter, add to soup. Place asparagus spears in shallow baking dish. Pour soup down center. Sprinkle with almonds and cheese. Bake at 350 degrees for 25 minutes. Serves 6 to 8.

Charlotte Miller

ASPARAGUS BEEF STIR FRY

- **1 C. Onions** (cut julienne)
- **2 tsp. Garlic** (minced)
- **3 T. Peanut Oil** (divided)
- **1 lb. Top Sirloin** (cut in thin strips)
- **1 T. Ginger Root** (minced)
- **2 C. Asparagus** (1 inch diagonally cut)
- **1 C. fresh Mushrooms** (sliced)
- **1 C. Pea Pods** (fresh or frozen, defrosted and drained)
- **1/2 C.sweet Red Pepper** (cut julienne)
- **1 tsp. cornstarch**
- **1/4 C. Water**
- **1/4 C. Soy Sauce**
- **2 tsp. Sesame Oil**
- **1 C. Bean Sprouts**
- **Pepper**

Stir-fry onions and garlic in 2 tablespoons peanut oil in skillet or wok over high heat until onions are translucent. (If using electric wok, set to 350 degrees.) Remove with slotted spoon to large bowl. Add beef and ginger to skillet or wok. Stir-fry until beef is browned, about 4 minutes. Remove and add to onions and garlic. Add remaining peanut oil to pan. Add asparagus, mushrooms, pea pods and sweet red pepper. Stir-fry until vegetables are tender crisp, 3 to 4 minutes. Add to mixture in bowl. Combine cornstarch and water in small bowl. Add to pan along with soy sauce and sesame oil. Cook, stirring, until thickened, about 1 minute. Add ingredients in bowl back into pan and toss with sauce. Heat through. Remove from heat and stir in bean sprouts and season to taste with pepper. Makes 4 large servings.

Freda Sensney

GREEN BEANS

- **2 cans Green Beans**
- **4 oz. can Tomato Sauce**
- **1 Garlic Clove**
- **1/3 tsp. Peppercorns**
- **1 tsp. Cumin**
- **6 strips Bacon**

Add green beans to bacon. Add spices, 1/4 cup water and tomato sauce. Heat and serve.

Rosie Rumsey

CREAMY BROCCOLI BAKE

- **1-1/2 lbs. Broccoli or Cauliflower**
- **1/4 C. Milk**
- **10 3/4 oz. condensed cream Soup** (mushroom, chicken, celery)
- **1/2 C. Cheddar Cheese** (shredded)
- **1 C. Bisquick baking mix**
- **1/4 C. Margarine or Butter** (firm)

Cook vegetables, place in ungreased 1 1/2 quart round casserole. Beat soup and milk with hand beater until smooth and pour over vegetables. Sprinkle with cheese. Mix baking mix and margarine until crumbly, sprinkle over cheese. Bake at 400 degrees for 20 minutes until crumbs are light brown. 6 to 8 servings.

Shirley Smith

Simplot
SOILBUILDERS
LARRY CLEVERINGA
Unit Manager, Field Consultant, Prosser
J.R. SIMPLOT COMPANY
P.O. Box 431
Prosser, Washington 99350
509/973-2245 Bus. . 882-2286 Res.

GORDON A. MILLER
Special Agent
521 Sixth Street
Prosser, WA 99350
Office: (509) 786-4606
Resident: (509) 786-3980
Northwestern Mutual Life®
The Northwestern Mutual Life Insurance Company
Milwaukee

STIR FRIED SPICY CABBAGE

- 1 lb. Chinese Cabbage or Bok Choy
- 1 T. Soy Sauce
- 1 T. Oil
- 2 T. Sugar
- 1 tsp. Salt
- 2 T. Rice Vinegar
- 1/8 tsp. Cayenne Pepper

Trim cabbage. Separate stalks, wash. Cut into 1-1 1/2 inch pieces. Combine remaining ingredients except oil. Over high heat pour oil into pan. When hot, turn down heat. Add cabbage, stir fry 3 minutes. Make sure all cabbage is coated with oil. Remove from heat and add soy sauce-vinegar mixture. Transfer cabbage to a platter. Serve luke warm or chilled. Serves 4.

Lee Markin

BAKED CARROTS

- 3 C. Carrots (shredded)
- 3 T. Butter
- 1 tsp. Salt
- 1/8 tsp. Pepper

Bake shredded carrots in tightly covered casserole in moderate oven (325 degrees) for 30 minutes. Do not add water or seasonings. Remove from oven and toss lightly with butter and seasoning. Serves 4.

Martha Rodman

GINGERED CARROTS

- 7-8 medium Carrots
- 1/4 tsp. Salt
- 2 T. Butter
- 1 T. Sugar
- 1/4 tsp. ground Ginger
- Parsley (chopped)
- 1 tsp. Cornstarch
- 1/4 C. Orange Juice

Cut carrots on the bias into 1/8 to 1/4 inch thick slices. Cook, covered in boiling salted water until just tender, about 7-10 minutes. Drain. Combine sugar, cornstarch, salt and ginger in small saucepan. Add orange juice and cook, stirring constantly until mixture thickens and bubbles. Boil 1 minute, then stir in butter. Pour over hot carrots and toss. Garnish with parsley. Note. This can be made ahead and reheated without losing its zest! Serves 6.

Ann Tucker

CURRIED CAULIFLOWER

- 1 large head Cauliflower
- 1/2-1 C. Cheddar Cheese (shredded)
- 10 oz. can Cream of Mushroom Soup
- 1/2 C. Mayonnaise
- 1 tsp. Curry Powder

Steam cauliflower about 5 minutes. Mix together other ingredients and add to cooked cauliflower. Sprinkle with bread crumbs and dot with butter. Heat through.

Connie Hogue

CASSEROLE OF VEGETABLES

- 5 medium Carrots (1 1/2 C. sliced)
- 1 medium Onion (diced)
- 1/4 C. Water
- 10 oz. pkg. frozen Broccoli (chopped)

SAUCE:

- 3 T. Butter
- 3 T. Flour
- 1-1/2 C. Milk
- 1 C. Sharp Cheese (grated)
- 1/2 C. Buttered Soft Crumbs

Cook carrots and onions in salted water until tender. Cook broccoli, drain vegetables. For sauce, melt butter, blend in flour and gradually stir in milk. Cook and stir until thick. Remove from heat, add cheese, salt and pepper, stirring until cheese melts. Layer in a 1 quart dish. Sprinkle with bread crumbs. Bake at 350 degrees for 15-20 minutes. Makes 6 servings.

Shirley Smith

CORN PUDDING

- 3 large Eggs
- 1 T. Butter or Margarine (melted)
- 1/4 tsp. Pepper (or less)
- dash of Cayenne Pepper
- 2 C Half and Half
- 1 T. Sugar
- 1 tsp. Worchestershire Sauce
- 2 C. Corn (cut from cob)
- 1 tsp. Salt

Beat eggs and Half and Half together. Stir in corn, butter, etc. Pour into buttered deep 1 1/2 quart casserole. Place in large baking pan, add 1 inch boiling water to pan. Bake 1 hour or until set (test like custard). For variety, you may add 1 small can drained pimento or 1 small diced green pepper or both. Serves 6-8.

Irene Wood

EGGPLANT PARMESAN

- **1 large Onion** (chopped, 1 C.)
- **3 Garlic Cloves** (minced)
- **3 T. Olive or Cooking Oil**
- **6 C. Tomatoes** (peeled, seeded, coarsely chopped)
- **3/4 tsp. dried Basil** (crushed)
- **1/2 tsp. Salt**
- **1/4 tsp. Pepper**
- **3 Eggs** (beaten)
- **1/3 C. all-purpose Flour**
- **Cooking Oil**
- **1 large Eggplant** (peeled and cut into 18 slices, 1/4 inch thick)
- **1/2 C. Mozzarella Cheese** (shredded)
- **1/2 C. Monterey Jack Cheese** (shredded)
- **1/2 C. Parmesan Cheese** (grated)

In 10 inch skillet cook the onion and garlic in the 2 tablespoons oil until tender. Add tomatoes, basil, salt and pepper. Simmer, uncovered, 30 minutes or until slightly thickened, stirring occasionally. Beat together eggs and flour. In a 12 inch skillet heat 2 tablespoons cooking oil. Dip eggplant slices in egg mixture. Cook in hot oil until golden, turning once and adding more oil as needed. Drain on paper toweling. Cover the bottom of a 12x7 1/2x2 inch baking dish or shallow 2 quart casserole with 1 cup tomato mixture. To form stacks, arrange six eggplant slices in bottom of dish. Sprinkle each slice with mozzarella and Monterey Jack cheese; top each with additional tomato mixture. Repeat layers of eggplant, cheese and tomato mixture twice more. Sprinkle stacks with parmesan cheese. Cover and bake in 350 degree oven 30 minutes. Uncover, bake 5 minutes more. Serves 6.

Connie Hogue

WALLA WALLA ONION SUPREME PIE

- **1 baked Pie Shell**
- **3 C. Onions** (thinly sliced)
- **3 T. Butter** (melted)
- **1/2 C. Milk**
- **1-1/2 C. Sour Cream**
- **1 tsp. Salt**
- **3 T. Flour**
- **2 Eggs** (well beaten)
- **Bacon slices**

Cook onions in butter until lightly browned; spoon into pastry shell. Mix milk, 1 1/4 cup sour cream, salt and beaten eggs. Blend flour with remaining sour cream. Combine with egg mixture pour over onions. Bake in slow oven (325 degrees) for 30 minutes or until firm in center. Garnish with crisp fried bacon.

Ilene Mellor

SNOW PEAS WITH WATER CHESTNUTS

- **2 T. Peanut Oil**
- **10 Water Chestnuts** (sliced)
- **1 small Onion** (sliced)
- **1 lb. fresh Snow Peas or 3 pkg. frozen Chinese Pea Pods**
- **1 tsp. Salt**
- **1 T. Water**

In hot oil in large skillet with lid, saute chestnuts and onions, 5 minutes or until onions are soft. Add snow peas, salt 1 tablespoon water and mix well. Simmer covered 5 minutes until peas are tender and crisp. 4-6 servings.

Katy Haskins

POTATOES

- **2 lb. frozen Hash Browns**
- **1 can Cream of Celery or Chicken Soup**
- **2 C. shredded Cheddar Cheese**
- **16 oz. Sour Cream**
- **1/2 C. chopped Onion**
- **1 tsp. Salt**
- **1/2 tsp. Pepper**
- **4 T. melted Margarine**
- **3 C. Rice Chex or Corn Flakes, crushed to 2 C.**

Butter 1 1/2 quart baking dish. In large bowl break up potatoes, combine with rest of ingredients except Chex and margarine. Mix Chex and margarine, spread on top. Bake 350 degrees 50-60 minutes (or microwave 15 minutes). Serves 8-12.

Chris Staples and Patti Ghrames

KENASCO

ALLEN-KENASCO

Highway 12 and Gap Road
P.O. Box 390
Prosser, Washington 99350
Phone (509) 786-1110
FAX (509) 786-1203

BARBECUED POTATO BUNDLES

- **1 med. Potato**
- **1 T. Butter**
- **1-2 Carrots**, chunked
- **Salt & Pepper**
- **1 T. Catsup**
- **chopped Parsley**

Peel and cube potatoes, place on large square of foil with carrots. Dot with remaining ingredients and wrap tightly. Bake at 375 degrees for 1 hour. Serves 1.

OR:

Place enough for 6-8 servings in a casserole - use extra catsup. Top with foil and a lid and bake at 400 degrees for 1 hour. Then check.

Leona Kilian

BASQUE POTATOES-PARSLEY

- **Parsley**
- **Bacon**
- **Potatoes**, enough for family
- **Clove of Garlic**
- **1 large or med. Onion**

Saute onion and garlic and small amount of bacon in oil in heavy skillet. Add potatoes sliced and water to cover. Cook over medium heat until done. Add 2 tablespoons of parsley and salt and pepper.

Beulah Acarregue

OVEN BAKED POTATO WEDGES

- **1 baking Potato**
- **Salt**
- **1 tsp. vegetable oil**
- **Paprika**

Scrub potato, do not pare. Cut in half lengthwise. Cut each half into 8 wedge-like strips. Soak strips in cold water for 20 minutes. Dry on paper towels. Place in bowl, sprinkle with oil and paprika, stir well. Arrange strips in single layer on non-stick pan sprayed with Pam. Bake at 475 degrees for about 20 minutes or until tender, turning occasionally for even browning. Drain on paper towels. Salt.

Irma Hogue

PARSLEYED POTATOES WITH SESAME SEEDS

- **3 C. diced, peeled Potatoes**
- **3 C. Water**
- **1/3 C. chopped, fresh Parsley**
- **1/8 tsp. Pepper**
- **1/2 tsp. Salt for boiling potatoes**
- **1/3 C. Margarine**
- **2 T. toasted Sesame Seeds**
- **2/3 C. chopped Onion**
- **1/4 tsp. Salt**

Cook potatoes in boiling salted water for 8 minutes or until tender. Drain. In skillet, heat margarine, add onions, cook until softened. Add cooked potatoes and saute until slightly browned. Add parsley, sesame seeds, salt and pepper. Mix gently to blend. Serve 6.

Irma Hogue

POTATOES ELEGANTE

- **1-1/2 lbs. Potatoes** (3 large), peeled, boiled & sliced
- **Pepper**
- **1 C. each grated Montery Jack and Romano Cheese** (can use Cheddar Cheese)
- **1 C. Sour Cream**
- **1 C. chopped Onions**
- **2 Eggs**
- **1 tsp. Salt**
- **3 T. Butter**
- **Paprika**

Put 1/3 sliced potatoes in 1 1/2 quart baking dish. Sprinkle with salt and pepper. Mix cheeses. Saute onions in butter until soft. Add layers of onions and one of cheese to potatoes. Repeat layering until dish is filled. Reserve 1/2 cup cheese for topping. Beat sour cream with eggs, pour over filled casserole, top with reserved cheese and sprinkle with paprika. Bake 375 degrees for 40 minutes. Serves 4-5.

Kay Brader

SWEET POTATOES OAHU

- **Sweet Potatoes**, sliced, cooked
- **Banana**, cut diagonally in 1" pieces
- **Brown Sugar**
- **Macadamia Nuts or Almonds**
- **Reynolds Wrap**
- **Pineapple Tidbits**
- **Butter**
- **Miniature Marshmallows**

For each serving place potatoes, bananas and pineapple on a square of aluminum foil; dot with butter & sprinkle with brown sugar (2-3 pieces for each serving); wrap securely in foil, bake 20-30 minutes in medium oven. Serve hot in foil pockets.

Virginia Bradbury

SUNDAY SPUDS

- 5 lbs. potatoes
- 1 pint Sour Cream & Chives (Imo with Chives)
- 1 pint whipped Philadelphia Cream Cheese
- 1/2 cube Butter or Margarine
- Salt
- Pepper
- 2 T. Half & Half or Cream
- Sharp Cheddar Cheese

Peel and boil potatoes, drain well and mash. Into a large bowl put sour cream and chives, cream cheese, butter, salt and pepper, half and half and mashed potatoes. With the mixer on high beat until smooth and creamy (use your own judgment as to this, some people like creamier, thinner, mashed potatoes than others), if you feel the mixture is too thick, add more sour cream and a bit of milk. When potatoes are thick and creamy, transfer to a buttered casserole (leave at least an inch at the top, as the potatoes have a tendency to souffle), top with lots of sharp cheddar cheese and let sit overnight in the frig,(this is not an absolute but they are better if let to stand.) Heat oven to 375 degrees and bake the casserole for at least 40 minutes. Don't even THINK about the calories! Enjoy!

Freda Sensney

SAVORY RUTABAGA

- 4-6 med. Rutabagas
- Salt and Pepper to taste
- Grated Parmesan Cheese
- 1 can (10 1/2 oz.) condensed Cream of Celery Soup (undiluted)

Peel and cube rutabagas. Boil in salted water until tender. Drain. Pour into a greased baking dish; sprinkle with salt, pepper and grated cheese. Pour undiluted soup over top and bake at 350 degrees until mixture heats through, about 15 to 20 minutes.

Caroline Hilgar

SPAGHETTI SQUASH WITH PARMESAN SAUCE

- 1 - 2- to 2 1/2 lb. Spaghetti Squash
- 1 C. sliced Celery
- 1/2 C. chopped Onion (1 medium)
- 2 T. Butter or Margarine
- 1 T. all-purpose Flour
- 1/2 tsp. dry Mustard
- 3/4 C. Milk
- 2 slices process Swiss Cheese, cut up (2 oz.)
- 1/4 C. grated Parmesan Cheese

Halve squash lengthwise. Scoop out seeds. Places halves, cut side down, in a 12x7 1/2x2 inch microwave-safe dish. Cover with clear plastic wrap; vent by leaving a small area unsealed at dish edge. Micro-cook on 100% power (high) for 10 to 14 minutes or till pulp can just be pierced with a fork, giving the dish a half-turn twice. Let stand, covered. For sauce, in a 4-cup glass measure combine celery, onion and butter. Cover with waxed paper. Cook on high for 3 to 4 minutes or till onion is tender. Stir in flour, mustard, and dash pepper. Stir in milk. Cook, uncovered on high for 1 to 3 minutes or till thickened and bubbly, stirring every minute. Cook on high 30 seconds more. Stir in cheeses. Use a fork to shred and separate pulp into strands. Pile squash onto platter; top with sauce. Makes 4 to 6 servings.

Conventional directions: Place halved squash in a Dutch oven. Add 2 inches water. Bring to boiling; reduce heat. Cover and simmer for 25 to 35 minutes or till tender. Drain. For sauce, cook celery and onion in butter till tender. Stir in flour, mustard, and dash pepper. Add milk. Cook and stir till thickened and bubbly; cook and stir 1 to 2 minutes more. Stir in cheeses till melted. Serve as directed.

Connie Hogue

HSB

HOME SECURITY BANK

"Where Your Name Is More Important Than Your Number

PROSSER • 509/786-3545
SUNNYSIDE • 509/839-5545

COMPANY SPINACH

- 3 pkg. frozen Spinach, cooked
- 3 T. Dry Minced Onion
- 1 C. Sour Cream
- 2 tsp. Chicken Boullion or concentrate
- 3/4 C. Cream Sauce
- 1/2 C. grated Cheddar Cheese

Drain Spinach, chop, mix with rest of ingredients, top with cheese. Bake 350 degrees for 20 minutes. Serves 4.

Katy Haskins

ZUCCHINI BOATS

- 3 med. Zucchini (about 1 lb.)
- 1 pkg. frozen, chopped Spinach
- 4 slices Bacon
- 2 Green Onions, thinly sliced
- 1-1/2 T. Flour
- 1/2 C. light Cream or Milk
- 1/2 C. shredded sharp Cheddar Cheese

Cook whole zucchini in boiling water until just tender (about 7 minutes); drain. Cook spinach as directed on pkg. and drain thoroughly. In a fry pan cook bacon until crisp, drain but save 1 1/2 tablespoon of drippings in pan. Saute onions in this about 2 minutes, stir in flour and cook until bubbly. Gradually add cream and stir until thickened. Remove from heat and stir in the chopped spinach and 1/4 cup of the cheese. Cut zucchini in halves lengthwise, scoop out centers and discard. Drain shells well then set them in a greased shallow baking dish. Sprinkle lightly with salt, then fill with spinach mixture. Top with remaining cheese and crumbled bacon. Bake at 350 degrees about 20 minutes.

Betty Lewis

ZUCCHINI CASSEROLE

- 1/2 C. Margarine, melted
- 1 pkg. Stove Top Stuffing
- 1 C. grated Carrots
- 2 C. cubed Zucchini, cooked & drained
- 1 sm. Onion, chopped
- 1 can Cream of Mushroom Soup
- 1 C. Sour Cream
- Grated Cheese

Combine melted margarine with stuffing, reserve 1 cupful of topping, put rest in oiled 8x10 casserole. Mix together zucchini, carrots, onion, mushroom soup and sour cream. Pour into dish over stuffing. Put reserve stuffing and grated cheese on top. Bake at 350 degrees for 30 minutes.

Margueryte Mercer

ZUCCHINI FRITTERS

- 1/3 C. Bisquick
- Salt & Pepper to taste
- 1/2 C. chopped Onion
- 2 C. shredded Zucchini
- 1/3 C. grated Cheese
- 2 Eggs, slightly beaten
- 2 T. Butter

Make batter with the Bisquick, onion, cheese, eggs and salt and pepper. Add shredded zucchini. Melt 2 tablespoons butter in pan. Drop the batter mixture by spoonfuls into pan and brown on both sides.

Emma Ghrames

ZUCCHINI PROVENCALE

- 2 lbs. Zucchini, cubed
- Salt
- 1 med. Onion, thinly sliced
- 4 Tomatoes, seeded & quartered
- 2 T. Oil
- 1 clove Garlic, minced
- 1 Green Pepper, finely chopped
- 1/2 tsp. salt
- 2 T. chopped Parsley
- Pepper, freshly ground, to taste
- 1/4 C. freshly grated Parmesan Cheese

Toss cubed zucchini with a little salt and place in colander to drain. In a large skillet, saute onion in oil until golden. Add tomatoes, green pepper, and garlic. Season with salt and pepper and simmer over low heat for 15 minutes. Add zucchini, cover and simmer until tender; about 3-5 minutes. Before serving sprinkle with freshly chopped parsley and Parmesan. Serves 6

Ann Tucker

SOUP, SALADS & DRESSINGS

Best Wishes
for
Continued
Success!

KENYON ZERO STORAGE, INC.

250 AVENUE B • P.O. BOX 604
GRANDVIEW, WA 98930
509-882-1103

BROCCOLI SOUP

- 3 slices Bacon
- 1 Chicken Bouillon cube
- 1/2 C. coursely chopped Celery
- 1 qt. Milk
- 2 tsp. Salt
- 1/4 C. finely chopped Onion
- 1 C. boiling Water
- 1-1/2 C. cooked, coarsely chopped Broccoli
- 1/8 tsp. Pepper
- 2 T. Bacon Drippings
- 1 C. thinly sliced Carrot
- 3 T. Flour
- Paprika (optional)

Fry bacon in small skillet over moderately high heat (about 325 degrees F.) until crisp. Remove bacon and crumble coarsely. Cook onion in the bacon drippings over moderate heat (about 250 degrees F.) until lightly browned. Dissolve bouillon cube in the boiling water in a large saucepan; add onion, carrot and celery. Cover and cook 10 minutes over moderate heat (about 250 degrees F.). Stir flour into a little of the milk. Add flour, the remaining milk, broccoli, salt and pepper to vegetables. Cook over moderate heat (about 250 degrees F.) stirring constantly until mixture thickens and begins to bubble, about 10 minutes. Stir in crumbled bacon and spoon into soup bowls. Garnish with paprika, if desired. Makes about 7 cups or serves 6-8.

Kathy Thonney

BOUILLABAISSE

(Fish and Shellfish Stew)

- 1 C. chopped Onion or Leeks
- 2 Bay Leaves
- 1 C. white Wine
- 2 med. Carrots, sliced
- 1 sprig fresh or 1/4 tsp. dried Thyme
- 1-1/2 tsp. salt
- 2 T. Olive Oil
- 1 lb. fresh Shrimp
- 2 lbs. assorted fresh fish (cod, sea bass, red snapper, eel, etc.) cut into 3-in. chunks
- 1 lb. Clams or Mussels
- 1 can (1-lb.) Tomatoes
- pinch crushed Saffron
- Toast triangles

In a large kettle with 6 cups water or fish stock, add 1 1/2 teaspoons salt, onions, carrots, olive oil, bay leaves, thyme and wine. Bring to a boil, lower heat and simmer for 20 minutes. Strain. Add water, if necessary, to make 6 cups liquid (Court bouillon). Combine court bouillon with tomatoes (force through sieve) fish chunks and saffron. Simmer for 30 minutes until just before serving time. this may be done ahead and broth refrigerated. Add shellfish to heated broth and simmer over low heat just until shellfish are tender, about 10 to 15 minutes. Adjust seasonings. Serve over toast triangles in heated spacious bowls. Serves 6.

Shirley Laws

CORN CHOWDER

(A mild, south-of-the-border taste.)

- 4 to 6 slices Bacon
- 1 large Potato, peeled and diced
- 1/3 C. diced Green Chilies
- 2 C. light Cream or Milk
- 1 large Onion, chopped
- 2 cans (16 oz. each) Cream-Style Corn
- 1 jar (2 oz.) sliced Pimento, drained
- 1/2 tsp. Garlic Salt
- 1 C. Water
- Pepper to taste

In a 4-quart saucepan, cook bacon until crisp over medium heat. Remove bacon and reserve, leaving 2 tablespoons drippings in pan. Add onion and cook until limp. Stir in potato and water. Bring to a boil and then simmer, covered, for 15 minutes or until potato is tender. Stir in corn and remaining ingredients. Heat, uncovered, just until steaming. Serve garnished with crumbled bacon. Serves 6-8.

Shyla Hogue

HOMES • FARMS • COMMERCIAL

DK BAIN REAL ESTATE

DICK BAIN, BROKER

P.O. Box 466
300 South Seventh Avenue
Sunnyside, Washington 98944

Telephone
(Bus.) 837-7007
(Home) 837-2572

TYDEN

CONSULTANTS

"The Computer People"

P.O. Box 909 • Prosser, WA 99350
(509) 786-2278

- INSTALLATION & TRAINING
- SERVICE/REPAIR
- COMPUTERS & SOFTWARE
- SYSTEM ANALYSIS/DESIGN
- CUSTOM PROGRAMMING

IBM Authorized DAVAR

HEWLETT PACKARD

HAMBURGER SOUP

- 1 lb. Ground Beef
- 1/2 lb. fresh Mushroom, sliced
- 1 can Kidney Beans, drained
- 1 can Wax Beans, drained
- 1/2 tsp. Pepper
- 1 Green Pepper
- 1 lg. can V-8 Juice
- 1 can sliced Carrots
- 1/2 tsp. Cumin
- 1 med. Zucchini
- 1 large Onion
- 1 can Mushroom Soup
- 1 can Green Beans, drained
- 1/2 tsp. Salt
- Parmesan Cheese

Saute ground beef with green pepper and onion. Add remaining ingredients except zucchini and cheese. Toward end of cooking add zucchini. Simmer about 2 hours so blend flavors. Can cook in crock pot all day. Sprinkle each serving with Parmesan Cheese. Serve with French Bread sprinkled with fine herbs. Makes 12 cups.

Betty Lewis

TUNA CHEDDAR CHOWDER

- 1 lg. Potato
- 1 sm. Onion
- 1-1/2 - 2 C. Milk
- 1 - 6-1/2 oz. can drained Tuna
- 1/2 C. Carrot
- 1/4 C. Butter
- 1/2-3/4 lb. grated Cheddar Cheese
- 1 - 8-oz. can Creamed Corn
- 1/2 C. Celery
- 1/4 Flour

Peel and dice potato, carrot, celery and onion. Add to 2 cups salted water in large kettle. Bring to a boil, cover and simmer for 10 minutes. Do not drain. In sauce pan melt butter; add flour. Stir with a whisk or wooden spoon, gradually stirring in 1 1/2 to 2 cups milk. Cook over medium heat until smooth and thick, stirring often. Add grated cheddar cheese. Stir until melted. Add to vegetables and water. Stir in tuna and cream corn. For a change, substitute zucchini for celery.

Joanne Bentley Klouzal

GOLDEN CHEESIE VEGETABLE SOUP

- 3 C. cubed Potatoes
- 1/4 tsp. salt (omit if you are avoiding salt)
- 2 T. Flour
- 1/2 lb. Velveeta Cheese (in 1" cubes)
- 1/2 C. Celery slices
- 1 C. Water
- 1-1/2 C. Milk
- 1/4 C. chopped Onion
- 1 Chicken Bouillon Cube
- 1/2 C. Carrot slices
- 1 tsp. Parsley Flakes

Combine vegetables, water, parsley, seasonings and bouillon cube. Cover and simmer 15 minutes or until vegetables are tender. In a separate bowl, gradually add milk to flour, stirring until well blended. Heat in microwave, stirring frequently. Add cheese when hot. Continue to heat and stir frequently until cheese melts. Gradually add milk/flour/cheese mixture to hot vegetables. Stirring until mixture boils and thickens. Makes four 1 1/4 cup servings.

Variations: Add chopped lean ham or chicken breast. Turkey scraps work very well too! Vary the vegetables according to your preferences. Can use corn, zucchini, cauliflower, broccoli - whatever. (Cauliflower is especially good!) In a hurry? Use Cheeze Whiz instead of Velveeta!

Edna L. Eckenberg

. . . SALADS . . .

CUCUMBER SALAD

- 1 C. (1/2 pint) plain Yogurt
- Salt to taste
- 1 tsp. fresh Lemon Juice
- 3 med. Cucumbers
- 1 T. fresh, chopped Dill Weed

Blend yogurt, lemon juice, dill and salt together in bowl. Chill in refrigerator. When ready to serve, peel cucumbers. Discard end tips. Slice very thin. Gently combine with yogurt mixture. Garnish with dill. Serve immediately. Serves 4

Florence Taggares

EGGPLANT SALAD

- 1 lg. Eggplant
- 4 Tomatoes, cut in sm. wedges
- 1/4 C. Olive Oil
- 1 med. Onion, minced
- 2-3 T. chopped Parsley
- 1/4 C. white Vinegar
- 1 Garlic Clove, finely minced
- Salt & Pepper to taste

Place eggplant in pan. Bake in 350 degrees F. oven until soft, about 1 hour. Rinse in cold water. Peel. Dice eggplant. Place in bowl. Allow to cool at room temperature. Chill in refrigerator 1-2 hours. To serve, sprinkle with onion, garlic, tomatoes, parsley, salt and pepper. Beat oil and vinegar until smooth and creamy. Pour over vegetables. Toss. Serve chilled. Serves 6.

Florence Taggares

MARINATED CARROT SALAD

- 3 pkgs. Carrots, cook in salted water
- 1 C. Sugar (I cut to 1/2 C.)
- 1 sweet Onion
- 1/2 C. Oil
- 1 can Tomato Soup
- 1/2 C. Wine Vinegar
- 1 Bell Pepper

Marinate 12 to 24 hours.

Kathy Thonney

PASTA PEPPERONI SALAD

- 12 oz. corkscrew colored Pasta
- 2-1/2 oz. can sliced Black Olives
- 1/2 C. Green Pepper, diced
- 3 Green Onions, sliced, tops included
- 6 oz. Pepperoni, sliced thin
- 1 can Artichoke Hearts, cut small
- 1 C. Celery, diced

1 pkg. Good Seasons Italian Salad Dressing, prepared as directed on pkg.

Cook pasta as directed, rinse with cold water, drain well. Add dressing and refrigerate overnight. Next day add the remaining ingredients, toss to blend.

Irene Wood

MACARONI SALAD

- 1 sm. pkg. salad Macaroni, cooked
- 1 sm. Onion, chopped
- 1 C. shredded Cheddar Cheese
- 1/2 C. French or Catalina Dressing
- 6 hard-boiled Eggs, chopped
- 1 C. Celery, chopped
- 1/2 C. sweet Pickle Relish
- Optional: cooked Shrimp
- 1 C. Mayonnaise

Mix all ingredients. Chill well, garnish with sliced hard-boiled eggs and dash of paprika.

Patti Ghrames

SWEET & SOUR MACARONI

- 3/4 C. Sugar
- 1 can Tomato Soup
- 2 Green Peppers, chopped
- 1 jar Pimento, drained
- 3/4 C. Oil
- 1 lb. sm. Shell Macaroni
- 3 Cucumbers, sliced and quartered
- 3/4 C. Wine Vinegar
- 1 lg. Onion, chopped

Put first 4 ingredients in blender and blend well. Cook macaroni and rinse well. Mix all ingredients and marinate for 24 hours before serving. Stirring occasionally.

Vesta Beierle

SKIN CONCEPTS

Carrie Minick

BABOR

1203 Meade Avenue
Prosser, WA 99350
(509) 786-4787

ORIENTAL SEAFOOD SALAD

I.

- 1 C. salad Shrimp, fresh
- 1/4 C. chopped Celery
- 1 5 oz. can sliced Water Chestnuts
- 1 C. Chow Mein Noodles
- 1 C. cooked Scallops, bite size
- 1 lb. can Bean Sprouts, drain & rinse
- 1/4 C. chopped Green Onions
- 4 Lettuce leaves

Mix, easy, except for noodles and lettuce leaves, then add:

II.

- 3/4 C. Mayonnaise
- 3/8 tsp. powdered Ginger
- 1 T. Soy Sauce
- 1/2 tsp. M.S.G. (optional)
- 1 T. Lemon Juice

Just before last mixing of I and II add 1 cup of Chow Mein noodles. Serve on lettuce leaves. Serves 4.

Irene Wood

CRUNCHY SHRIMP SALAD

- 1/2 lb. small Shrimp, cooked & cooled or 2 cans (4 oz. each) sm. Shrimp, drained
- 1 C. Bean Sprouts (optional)
- 1/4 C. chopped Green Onions
- 4 to 6 Lettuce Leaves
- 1 can (4 oz.) sliced Water Chestnuts, drained
- 1/4 C. sliced Celery
- 5 oz. Chow Mein Noodles

Combine all but the noodles and lettuce in a medium bowl. Chill until serving time. Add Ginger Dressing and noodles and serve on lettuce leaves.

GINGER DRESSING:

- 3/4 C. Mayonnaise
- 1/4 tsp. ground Ginger or grated fresh Ginger
- 1 T. Lemon Juice
- 1 T. Soy Sauce

Combine ingredients and chill until serving time. Serves 4-6.

Shyla Hogue

GRAPEFRUIT SHRIMP MOLD

- 1 pkg. Apple or Lime Jell-O
- 1 C. hot Water
- 1/2 C. drained, diced Grapefruit
- 1 C. cooked Shrimp, cut in pieces
- 3/4 tsp. salt
- 2 T. Lemon Juice
- 1/2 C. seedless Grapes, cut in halves
- 1 C. cold Water

Dissolve Jell-O and salt in hot water. Add cold water and lemon juice. Chill until slightly thickened. Then fold in grapefruit, grapes and shrimp. Pour into 1-quart mold. Chill until firm. Unmold. Serve with mayonnaise spiced with curry. Makes 4 servings.

Ricki Tebalde

SHRIMP SALAD

- 1 pkg. Top Ramen (discard flavor packet)
- 1 head Lettuce or mixed greens
- Butter
- 1 pkg. slivered Almonds
- 2 T. toasted Sesame Seeds
- 1 pkg. fresh Shrimp

Cut up lettuce or greens. Crunch up Top Ramen in the package, remove from package and saute in butter until light brown. Lightly brown slivered almonds in butter. Mix greens, almonds, Top Ramen and shrimp all together

DRESSING:

- 1/4 C. rice Vinegar
- 1 tsp. Salt
- 1/4 C. light Oil
- 1/4 tsp. Pepper
- 2 T. Sugar
- 1 tsp. MSG (may omit)

Mix dressing and pour over salad.

Rachel Eggertsen

MOLDED SHRIMP SALAD

- 1 can Chicken Noodle Soup
- 1/2 C. Mayonnaise
- 1/4 to 1/2 C. Celery
- 1 can Shrimp
- 1 - 8 oz. pkg. Cream Cheese
- 3 oz. pkg. Lemon Jell-O
- 1/4 to 1/2 C. Green Pepper
- 1 sm. can Pimento
- 1/4 C. Water
- 1/4 to 1/2 C. Green Onion

Heat soup and cream cheese until blended. Remove from heat and stir in mayonnaise. Dissolve Jell-O in 1/2 cup boiling water, add to soup mixture. Add remaining ingredients and chill until firm.

Patti Ghrames

SAUERKRAUT SALAD

- 1 lg. can Sauerkraut
- 1 - 4 oz. jar Pimentos, chopped
- 1 C. Vinegar
- 1 C. chopped Green Peppers
- 1 C. chopped Onions
- 1-1/2 C. Sugar

Wash sauerkraut in strainer with cool water, drain and chop up. Heat sugar and vinegar to dissolve, let cool, mix all together and let stand in fridge for 24 hours or longer.

Lillian Dills

CRUNCHY PEANUT COLE SLAW

- 4 C. finely shredded Cabbage
- 1 C. coarsely chopped Cauliflower
- 1 C. Mayonnaise
- 1 T. Sugar
- 1 T. Butter
- 1/2 C. chopped Salted Peanuts
- 2 T. grated Parmesan Cheese
- 1 T. Tarragon Vinegar
- 1/4 C. chopped Green Onions
- 1/2 C. chopped Cucumbers
- 1 C. chopped Celery
- 1 C. Sour Cream
- 1 tsp. Salt
- 1/4 C. chopped Green Pepper

Toss cabbage, cauliflower and celery together, chill. Mix sour cream, mayonnaise, vinegar, salt, sugar, onion, peppers and cucumbers together, chill. Melt butter in a small skillet, add peanuts. Simmer several minutes until lightly browned. Remove from heat, immediately stir in Parmesan Cheese. Just before serving mix chilled vegetables and dressing. Sprinkle "cheesed" peanuts over top. Makes 6-8 servings. Good the second day.

Dorothy Milne

COLE SLAW WITH GRAPES

- 1/2 C. Cider Vinegar
- 3 T. chopped Green Onion
- 1-1/2 C. seedless Grapes (red or white)
- 1/4 C. chopped Parsley
- 2 T. Sugar
- 2 sm. heads Cabbage (red or white)
- 1/4 C. chopped Almonds
- 2 tsp. Dijon Mustard
- 1 tsp. ground Pepper
- 2/3 C. Salad Oil

Shred cabbage, toss ingredients (not grapes) with dressing. Refrigerate 1 to 6 hours. Drain off dressing & spoon coleslaw in chilled bowls, top with grapes. Serves 10

Jeanette Holmes

CHICKEN SALAD WITH FRESH PEACHES

- 2 C. cooked, cubed Chicken
- 3/4 C. sliced green (seedless) Grapes
- 1/3 C. Mayonnaise
- Peach slices for garnish
- 1/3 C. Sour Cream
- 3/4 C. chopped Celery
- 3/4 C. sliced fresh Peaches
- Salt

In mixing bowl combine chicken, celery, grapes and peaches. Mix together mayonnaise and sour cream, pour over chicken mixture, add salt to taste and mix gently. Refrigerate until ready to serve. Serves 6.

Irene Wood

CENTRAL WASHINGTON REALTY & INSURANCE, INC.

MUTUAL OF ENUMCLAW

GERRY HAGARTY
Agency Manager

1108 Meade Ave.
Prosser, WA 99350

Office: 786-1230
Res.: 786-2769

McCoy's Burger Ranch
1305 Meade Avenue
Prosser • 786-2720

CHICKEN AND 3 PEPPERS SALAD

- **5 oz. Chicken Chunks**, cooked
- **3 T. Olive Oil**
- **1/2 T. dried Basil Leaves**, crushed
- **Salad Greens**
- **1 C. Green, Red & Yellow Peppers**, cut in bite size pieces
- **1 tsp. Vinegar**
- **1/4 tsp. dried Oregano Leaves**, crushed
- **1 med. clove Garlic**, minced

In bowl gently stir chicken and peppers. In cup stir olive oil, vinegar, basil and oregano and garlic. Pour dressing over chicken and peppers, toss gently and serve on salad greens. Makes 1 1/2 cups or 2 servings

Jeanette Holmes

CHICKEN RAMEN SALAD

- **4 pkgs. Chicken Top Ramen Soup Mix**
- **1 sm. head of Cabbage**, shredded fine
- **2 Chicken Breasts**, cooked and cubed
- **1 pkg. slivered Almonds**
- **1 bunch Green Onions**, chopped

In a large salad bowl break up Ramen noodles into small pieces. Add shredded cabbage and cubed chicken. Toss well. Add dressing and toss again. Sprinkle on slivered almonds and cover. Allow to sit overnight in refrigerator. Place lettuce leaves on a plate and spoon salad on top. This is a great salad for a luncheon meeting or just good friends.

DRESSING:

- **1/2 C. Oil**
- **3 to 4 T. Vinegar**
- **4 seasoning packets from soup mix**

Mix together and let sit for about 5 minutes.

Linda Gannon

MIAMI CHICKEN SALAD

- **3 C. cooked, diced Chicken**
- **1-1/2 C. diagonally cut Celery**
- **2 Oranges**, peeled & sliced
- **Salad Greens or Endive**
- **2 C. fresh Grapefruit Sections**
- **1/4 tsp. grated Lime Peel**
- **Pepper**
- **2 T. Lime Juice**
- **1/2 C. Mayonnaise**
- **Salt**

Mix together grapefruit, chicken and celery. Add lime peel and juice to the mayonnaise. Add salt and pepper to taste. Beat until light and fluffy. Fold into chicken mixture. Line bowl with greens, place chicken salad in center, arrange orange slices around the outside edge, cover and chill at least 1 hour. Serves 6.

Vicki Meyer

CHICKEN NOODLE SALAD

- **1 - 6 oz. lemon Jell-O**
- **2 C. Chicken Noodle Soup**
- **1 C. chopped Celery**

Mix together and add:

- **1 C. unwhipped Whipping Cream**

Combine and add to chicken mixture. Serves 12.

- **1 C. Water**
- **4 T. chopped Green Onion**
- **2 - 8 oz. cans Tuna**
- **1 C. Mayonnaise**

Betty Lewis

HOT CHICKEN OR TURKEY SALAD

- **2 C. diced Chicken**
- **1/4 C. chopped Green Pepper**
- **1/2 C. chopped Celery**
- **1 sm. can diced Pineapple**, drained
- **2/3 C. Mayonnaise**
- **1/2 C. chopped, blanched Almonds**

Heat chicken and drained pineapple in double boiler, 20-25 minutes. Add mayonnaise and toss lightly. Heat 5 minutes more, stir in celery and half the almonds. Spoon into lettuce cups and garnish with remaining almonds and green pepper. Serves 4.

Irene Wood

BUFFET TURKEY SALAD

- 1 - 13-15# Turkey, cooked & cooled
- 3 lbs. seedless Grapes (halved if large)
- 3 - 20 oz. cans Chunk Pineapple, drained
- 2 C. Cream, whipped & sweetened to taste
- 2 C. chopped Green Onions
- 5 C. chopped Celery
- 3 - 8 oz. cans sliced Water Chestnuts
- 8 C. Mayonnaise or Salad Dressing
- 1 - 2 oz. pkg. sliced Almonds

To chopped turkey (bite size) add: celery, grapes, chestnuts, onions and pineapple. Fold in mayonnaise and whipped cream. Toast almonds in skillet, place salad on large tray and sprinkle with toasted almonds. Serves 50. (1/3 of recipe will serve 20).

Shirley Laws

PASTA SALAD

- 1 pkg. Rotinee Macaroni
- 1 jar Artichoke Hearts
- 3 T. Apple Cider Vinegar
- 1 tsp. Basil
- Onion Salt
- 1 doz. Mushrooms
- 1 sm. can Olives
- 6 T. Olive Oil
- Lemon Pepper
- 2 Tomatoes, chopped
- 1 - 10 oz. box frozen Broccoli
- 1 Onion
- 6 T. Tarragon Vinegar
- Garlic Salt
- Parmesan Cheese, grated

Boil macaroni until tender. Microwave broccoli for 2 minutes. Marinate artichokes, olives and onion in oil, vinegars and seasonings. Combine and add tomatoes, just before serving. Sprinkle with cheese. Best made a day ahead.

Dora Hogue

SAILOR SALAD

- 1/2 pkg. Peas, thawed
- 1/2 C. chopped Dill Pickle
- 1 C. grated Spam
- 2-1/2 C. cooked Rice
- 1/4-1/2 C. chopped Onion
- Dash of Curry
- 3/4 C. Mayonnaise
- 3/4 C. grated Swiss Cheese

Combine all ingredients and refrigerate.

Leontine Hall

PEA SALAD

- 1 - 20 oz. frozen bag of Peas
- 1/4 C. Onion, chopped small
- 1 can chopped Black Olives
- 1/2 C. chopped Cashews
- 1 C. grated Cheese
- 1/4 C. Sweet Relish or chopped Sweet Pickles
- Salt
- Mayonnaise
- 1/2 C. Celery, chopped small
- Pepper

Mix all together and refrigerate before serving for peas to thaw.

Judy Manka

Edward D. Jones & Co.®
Established 1871
Members New York Stock Exchange, Inc. SIPC

ROB SCHATZ
Registered Representative

1501 East Edison • P.O. Box 842
Sunnyside, Washington 98944
(509) 837-8325

Teens to Queens

623 SIXTH ST. • PROSSER, WA 99350
(509) 786-1011
Dianne Kossman, owner

SPINACH SALAD

- Spinach Greens
- Crumbled boiled Eggs on top
- 12 strips of Bacon, fried crisp & crumbled
- 1/2 C. Vinegar
- 1 tsp. Worcestershire Sauce
- Swiss Cheese
- Spinach Salad Dressing
- 1/4 C. Lemon Juice
- 1-1/2 oz. Brandy
- Green Onions
- 3/4 C. Bacon drippings
- 4 tsp. Sugar

Mix all ingredients, except Brandy, in saucepan. Heat to boiling and take off burner and add Brandy. Pour over salad and serve immediately.

Deniese Evans

SPINACH SALAD

- 2 bunches of fresh Spinach
- 1/4 lb. Mushrooms
- 3 Eggs
- 1/2 lb. Bacon
- grated Mozzarella
- 1 Avocado
- Black Olives

Mix together with dressing and add avocado just before serving.

DRESSING:

- 1 C. Wesson Oil
- 1 T. Worcestershire Sauce
- 3/4 C. Vinegar
- 1/2 C. Ketchup
- 3/4 C. Sugar

Shiela Robbins

SPINACH, BACON AND APPLE SALAD

- 1/4 c. Olive Oil
- 1/2 tsp. yellow Mustard
- 5 slices Bacon
- 3 T. Wine Vinegar
- Salt
- 1/3 C. sliced Almonds
- 1 tsp. Sugar
- Fresh ground Pepper
- 1 lb. fresh Spinach, washed stemmed, dried , torn to bite size .
- 1 unpeeled, red Apple, cored & chopped
- 3 Green Onions, thinly sliced

Combine first 5 ingredients in jar with a tight lid, shake and refrigerate. Cook bacon in large skillet until crisp. Drain well on paper towel. Crumble, set aside. Discard all but 1 tablespoon fat. Add almonds to skillet and shake pan over medium high heat until nuts are toasted. Remove from heat. Toss together spinach, bacon, apple, onion and almonds. Shake dressing, pour and toss salad again. Serve immediately. Serves 6.

Vicki Meyer

SPINACH ORANGE SALAD

- 3 C. fresh Spinach, washed, torn
- 1/4 C. Sunflower Seeds, toasted
- 2 tsp. shredded Jack Cheese
- 1 sm. can Mandarin Oranges
- 1/4 C. Raisins, plumped

DRESSING:

- 1 T. Salad Oil
- 1 T. Honey
- 1 T. Lemon Juice

Jaci Holland

COLBY FIESTA SALAD

- 6 6-inch diameter Flour Tortillas
- 1 pkg. (1 1/4 oz.) Taco Seasoning Mix
- 2 C. shredded Iceburg Lettuce
- 1 lg. Tomato, chopped
- 1/2 C. pitted sliced Ripe Olives
- 2 C. (8 oz.) shredded Colby Cheese
- 2 T. melted Butter
- 1 lb. ground chuck
- 3/4 C. Water
- 1 can (15 1/2 oz.) Garbanzo Beans, rinsed and drained
- 1 med. Onion, sliced into rings
- 1 C. evaporated Milk
- chopped jalapeno peppers, if desired

Brush tortillas lightly with butter. Place tortillas, overlapping slightly in a round pie plate. Bake 350 degree oven for 10 minutes. Brown ground chuck in skillet until crumbly; drain of excess drippings. Add seasoning mix and water; simmer, uncovered 10 minutes. Meanwhile, sprinkle lettuce over tortillas. Combine ground beef mixture, beans, tomatoes, onions and olives. Spoon over lettuce. Heat evaporated milk in medium-sized saucepan until bubbles form around edges. Reduce heat to low. Stir in cheese until melted. Add peppers, if desired. Pour over ground meat mixture. Carefully lift out tortillas and topping. Serves 6

Kathy Thonney.

RICE-A-RONI SALAD

- 1 pkg. Chicken-flavored Rice-a-Roni
- 1 C. Mayonnaise
- 1/2 C. Green Olives
- 1/2 C. Green Onion
- 1 sm. jar marinated Artichokes
- 1/2 C. Green Pepper

Prepare Rice-a-Roni by following directions on back of the package. Cool. Drain and chop artichokes, saving marinade. Chop green onion, green pepper and green olives and add to Rice-a-Roni. Stir in marinade with mayonnaise for dressing and stir into above ingredients. Chill.

Patti Ghrames

GERMAN POTATO SALAD

- 10 med. sized Potatoes
- 1/2 C. Water
- 1-1/2 T. Sugar
- 3/4 C. Oil
- Salt
- 1/4 C. grated Onion
- 1/2 C. Vinegar
- Pepper

Cook and cool potatoes. When cold, slice potatoes; add oil and toss potatoes until coated. Add salt, pepper, sugar and grated onion. Mix water and vinegar and add to potatoes; toss lightly until mixed.

Leanne Voeller

HOT GERMAN POTATO SALAD

- 6 C. diced cooked Potatoes (hot)
- 1 sm. can Pimento
- 2 or 3 hard-boiled Eggs
- 1/3 C. Green Onions, finely chopped

Gently mix.

DRESSING:

- 12 slices of Bacon, lean
- 1/3 C. Vinegar
- 3 T. Sugar
- 3/4 C. Water
- 1 T. Cornstarch
- 1/4 tsp. Coleman's Mustard

In skillet dice bacon and fry until crisp. Make a paste of dry ingredients and liquids, slowly add to bacon and fat, stirring constantly. Cook until thickened, pour over hot potatoes, etc. Serve at once.

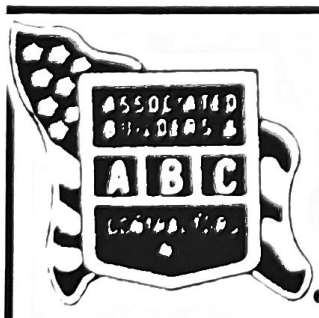
Irene Wood

MICROWAVE POTATO SALAD

- 1 lg. Baking Potato
- 1 T. Sour Cream
- 1 tsp. chopped Green Onion
- 1/2 med. Cucumber
- 1 T. Water
- 1/4 tsp. each, dry Mustard, ground White Pepper
- 2 T. Mayonnaise
- 1 tsp. Worcestershire Sauce
- 1 T. chopped Parsley

Peel potato and cut into bite size cubes (3/4 inch). Place in a 1 pint glass dish and sprinkle with 1 tablespoon water. Cover and microwave on high for 3 to 4 minutes, stirring halfway thru cooking time. (Some potatoes may take slightly longer). Cool. Mix remaining ingredients and add potatoes. Refrigerate for 30 minutes. Makes 2 servings.

Jeanette Holmes



MO-UN-TS C 352 DC

Mountain States Const. Co.

GENERAL CONTRACTOR

803 Scoon Road • P.O. Box 918 • Sunnyside, WA 98944

Off: (509) 837-6822 • Fax: (509) 837-6801

SOUTHWESTERN MARINATED VEGGIES

- **1/2 C. Garlic Oil or Italian Salad Dressing**
- **1-1/2 C. Cucumber slices,** halved
- **1/2 C. dried Red Pepper**
- **1 - 15 1/2 oz. can Garbanzo Beans,** drained
- **1-1/2 C. Cauliflowerettes,** sliced
- **1/2 C. pitted Ripe Olives**

Pour dressing over veggies, cover, marinate in refrigerator 2 hours. Serve on lettuce lined plates. Serves 6-8.

Jeanette Holmes

LAYERED VEGETABLE SALAD

- **3 C. torn Head Lettuce**
- **1/2 C. sliced Green Onion**
- **1-1/2 C. shredded Cheddar Cheese**
- **4 tsp. Sugar**
- **3 C. torn Romaine**
- **1/2 C. sliced Celery**
- **1/2 lb. Bacon,** crisply cooked
- **1 C. Mayonnaise or Salad Dressing**
- **1 - 10 oz. pkg. frozen Peas**

In large bowl toss head lettuce and Romaine. Spread with 1/2 cup Mayonnaise, sprinkle with 2 tsp. sugar. Layer with peas, onion and celery. Spread rest of mayonnaise and sprinkle with remaining sugar. Top with cheese. Cover and chill several hours or overnight. Just before serving crumble bacon over top and toss. Serves 7.

Helen Hollmeyer

GREEN AND WHITE SALAD

- **1 sm. bunch Broccoli**
- **1 tsp. Dill Weed**
- **1 - 2 oz. jar stuffed Green Olives,** sliced
- **1-1/2 C. sliced Celery**
- **1 sm. head Cauliflower**
- **1 C. Mayonnaise**
- **3 hard-cooked Eggs,** chopped
- **1 tsp. fresh Lemon Juice**
- **1/2 C. chopped Onions**

Wash and cut broccoli and cauliflower into flowerettes. Steam until tender crisp. Drain and chill (Put in ice water immediately to stop cooking). In large bowl combine lemon juice, dill weed and mayonnaise. Add broccoli and cauliflower and eggs. Toss gently. Season to taste. Refrigerate overnight.

Connie Hogue

FESTIVE SALAD BOWL

Red, green and white colors look festively Italian

- **1 lb. raw Green Beans**
- **1/2 lb. fresh Mushrooms,** sliced
- **16 Cherry Tomatoes,** halved
- **2 jars** (6 oz. each) **marinated Artichoke Hearts** (reserve marinade)
- **1 can** (8 oz.) **Water Chestnuts,** drained & sliced
- **1 can** (8 oz.) **pitted Ripe Olives**

Trim beans and boil until just tender; drain, plunge into cold water and drain again. Place in large salad bowl or large brandy snifter. Add remaining ingredients and Dressing. Cover and chill before serving.

LEMON-HERB DRESSING:

- **Reserved Artichoke marinade**
- **1/4 tsp. Oregano**
- **2 tsp. Lemon Juice**
- **1/2 tsp. dried Basil or 1 T. chopped fresh**
- **1/4 tsp. grated Lemon Peel**
- **1/2 tsp. Garlic Salt**
- **Pepper** to taste

Combine ingredients and pour over prepared vegetables. Serves 6-8

Shyla Hogue

LUNCHEON SALAD

- **1 can Tomato Soup**
- **1/2 C. chopped Nuts**
- **1 C. Mayonnaise**
- **1 tsp. chopped Onion**
- **1-1/2 T. Gelatin**
- **2 sm. pkg. Cream Cheese,** softened
- **1 C. chopped Celery**
- **1/2 C. cold Water**
- **2 T. chopped Green Pepper**

Heat soup, add gelatin softened in cold water. Cool. Combine cream cheese and mayonnaise, then add other ingredients. Add to gelatin mixture. Chill in long flat glass casserole dish. Can be garnished with mayonnaise and sliced stuffed green olives.

Pat Smith

WILTED LETTUCE

- 1/4 C. Vinegar
- 1/4 C. Water
- 1 T. Sugar
- Bacon strips
- fresh Lettuce
- crumbled Bacon

Heat vinegar, water, sugar, salt and pepper to taste. Brown 1 strip bacon for each person. Pour hot vinegar mixture over fresh lettuce. Cut with a knife and fork. Sprinkle with crumbled bacon.

LaVerne Miller

DIANE'S GOOD FRUIT SALAD

- 1 - 16 oz. can Fruit Cocktail
- 1 - 8 oz. can Oranges
- 2 Red Delicious Apples
- 1 - 15 oz. can Pineapple Tidbits
- 1 pkg. (3 3/4 oz.) instant Lemon Pudding

Combine fruit, sprinkle dry pudding mix over and mix well. Chill overnight. Nice served over plain unfrosted yellow cake.

Mildred Scrimsher

24 HOUR SALAD

- 3 beaten Egg Yolks
- 2 T. Sugar
- 2 T. Vinegar
- 2 T. Pineapple Juice
- 1 T. Butter or Margarine
- Dash Salt
- 2 C. drained Fruit Cocktail
- 2 C. drained Pineapple
- 1 can Mandarin Oranges
- 2 C. tiny Marshmallows
- 1 C. heavy Cream, whipped

Combine egg yolks, sugar, vinegar, pineapple syrup, butter and salt in top of double boiler. Cook over boiling water till thick, stirring constantly. Cool. Fold in whipped cream and remaining ingredients. Spoon gently into serving bowl. Chill 24 hours in fridge so flavors blend to mellow fruity perfection. Trim salad with orange sections or maraschino cherries and green seedless grapes. Tuck in sprigs of mint. Serve as a dinner salad.

Bev Garvey

SPEARMINT SALAD

- 1 can (15 1/4 oz.) crushed Pineapple
- 1/2 tsp. Spearmint extract
- 1 pkg. Lemon Jell-O
- Green vegetable Food Coloring
- 1 C. diced Celery
- 1 C. slivered toasted Almonds

Drain juice from Pineapple, add water to make 2 cups. Heat liquid. Dissolve Jell-O in heated liquid. Cool. Add green food coloring to make a pretty shade of green. Then add spearmint extract (a little at a time, tasting as you go). Add celery, almonds and pineapple and pour into mold. Serves 8.

Charlotte Miller

COUGAR INN FRUIT SALAD

- 1 pkg. Lemon Jell-O
- 1 pkg. Lime Jell-O
- 2 C. hot Water
- 1 lg. can Condensed Milk
- 1/2 C. chopped Pecans
- 1 lg. can crushed Pineapple, undrained
- 1/2 C. Mayonnaise (use part of milk to thin the mayonnaise so it won't be lumpy

Dissolve Jell-O in hot water, mix all ingredients well and pour into 9x13 inch pan or mold. Refrigerate.

Lorrie Baker

Motorcraft Texaco

R.E. Powell Distributing Co.

Serving the Yakima Valley Since 1935

501 EAST MAIN STREET
GRANDVIEW, WA 98930
(509) 882-2115
WATTS 1-800-572-9634

Complete Travel Service

Nearly There Travel

1120-B Bennett Ave., Prosser, WA 99350

associated with
Windjammer Travel

Barbara Brehm & Carole Jackson
509-786-3300

PAM'S CHRISTMAS SALAD

- 2 C. crushed Pineapple
- 1/2 C. Water
- 1 C. Cream, whipped
- 1 C. Walnuts or Pecans
- 1/2 C. Lemon Juice
- 2 envelopes unflavored Gelatin
- 1 C. grated Cheddar Cheese
- 1 C. finely chopped Celery
- 1 C. Sugar

Bring first 3 ingredients to a boil and remove from stove. Soften gelatin in water and add to boiled mixture and chill. When syrupy add remaining ingredients.

Bev Garvey

PAT'S SALAD (low calorie)

- 1 - 16 oz. sm. curd Cottage Cheese, low calorie
- 1 pkg. instant Pistachio Pudding
- 1 - 8 oz. can crushed Pineapple, drain
- 8 oz. Cool Whip

Mix ingredients, except Cool Whip. Add Cool Whip and mix again. Refrigerate overnight.

Margueryte Mercer

PISTACHIO SALAD

- 1 - 20 oz. can crushed Pineapple
- 1/2 C. chopped Nuts
- 1 - 9 oz. container Cool Whip
- 1 pkg. Pistachio Pudding (Jell-O brand)
- 1 C. miniature Marshmallows
- Maraschino Cherry bits

Mix pineapple and pudding and add remaining ingredients. Put in 8x8 inch pan and refrigerate until set.

Bev Garvey and Donna Engel

ORANGE JELL-O/SHERBET SALAD

- 1 - 6 oz. pkg. Orange Jell-O
- 1 can Mandarin Oranges, drained
- 1 sm. can crushed Pineapple
- 1 pt. Orange Sherbet
- 2 C. boiling Water
- 2 T. Powdered Sugar
- 1 pt. Whipping Cream

Drain pineapple and add water to equal 2 cups. Mix Jell-O and water/juice until dissolved. (Hint, zap it in microwave for a minute or so.) Add sherbet, stirring until dissolved. Chill until partially set. Whip cream and sweeten to taste. Fold oranges and whipped cream into Jell-O. Chill firm.

For a sinfully rich, cool dessert: Substitute raspberry Jell-O and sherbet. Use thawed raspberries (10 oz. pkg.) instead of mandarin oranges; use juice from raspberries for part of water. Leave out the pineapple. Serve with Vienna finger cookies and additional dollop of whipped cream.

Esther E. Blake

RUBY RED SALAD

- 1 pkg. Lemon Jell-O
- 2/3 C. Orange or Pineapple Juice
- 1 to 2 tsp. grated Onion
- 1 scant tsp. Salt
- 2 C. canned diced Beets
- 1 to 2 T. Horseradish
- 1 C. hot Beet Juice
- 1 C. diced Celery
- 1 tsp. Vinegar

Dissolve Jell-O in hot juice. Add salt, vinegar, fruit juice, onion, horseradish. Mix well. Chill and add beets and celery when ready to set. Mold. Serves 6-8.

Daisy Broderick

CRANBERRY RELISH

- 1 lb. can whole Cranberries
- 1 C. boiling Water
- 1/2 C. chopped Pecan Meats
- 1 sm. box Raspberry Jell-O
- 1 - 8 oz. can crushed Pineapple
- 1/4 C. chopped Celery
- 2 pkgs. Sweet & Low or 1/2 tsp. liquid sweetener

Mix well and let set overnight in fridge.

Marie Gilbert

RASPBERRY - CRANBERRY SALAD

- 1 - 3 oz. pkg. Raspberry Jell-O
- 1-1/2 C. boiling Water
- 1 can Jellied Cranberry Sauce
- 1 - 3 oz. pkg. Lemon Jell-O
- 1 - 10 oz. pkg. frozen Raspberries
- 7 oz. of Lemon-Lime Beverage (measure this carefully or it won't set up)

Dissolve Jell-O in boiling water. Add frozen raspberries. Mash cranberry sauce and add. Chill slightly and stir gently adding beverage. Pour into a 2-quart mold. Good with ham or turkey and for a crowd. Serves 15.

Virginia Evans

GOOD FRUIT SALAD

- 1 #2 1/2 size can Pineapple Tidbits, drained
- 2 Eggs, beaten
- 1 tsp. Salt
- 1/2 C. Sugar
- Bananas
- 2 T. Margarine
- 2 heaping T. Flour
- Miniature Marshmallows

Heat juice from pineapple and add margarine. Mix sugar with flour and salt and add beaten egg to this mixture. Slowly add heated juice to this mixture. Return to pan and cook until thick, stirring. Cool. Add pineapple. Just before serving, add bananas and miniature marshmallows. Sauce can be made day ahead, add bananas at last minute. Serves 15.

Virginia Evans

FROSTED MELON MOLD

- 1 sm. Melon
- Milk
- Lg. Cream Cheese
- 1 pkg. Lemon Jell-O
- Chicory
- 2 C. boiling Water
- French Dressing

Peel a whole melon. Cut a slice from one end and remove seeds. Turn upside down to drain. Dissolve Jell-O in boiling water and cool. Then pour into melon and chill until firm. Soften cream cheese and add sufficient milk to give a spreading consistency; frost the entire outside of melon. Serve in slices of crisp chicory with French dressing.

Caroline Hilgar

RASPBERRY MOLD

- 2 sm. pkgs. Raspberry Jell-O
- 2 C. boiling Water
- 1 sm. can frozen Orange Juice (do not thaw)
- 1 pkg. frozen Raspberries
- 1 sm. can crushed Pineapple

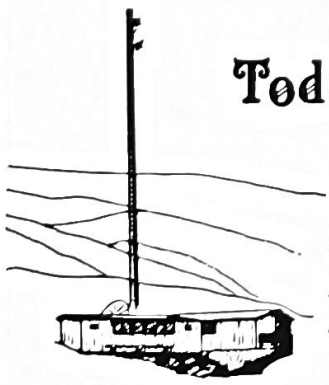
Mix in order given; refrigerate until set. Serve with curried mayonnaise.

CURRIED MAYONNAISE:

- 1 C. Best Foods Mayonnaise
- 2 tsp. Curry Powder
- 1/4 C. Sherry Wine

Combine well, refrigerate, serve in creamer to pass.

Doris Wiley



Today's Hit Music

Stereo KACA-FM 101.7 MHz

1227 HILLCREST DRIVE
PROSSER, WASHINGTON 99350
(509) 786-1017

Welcome ABOARD
TRAVEL SERVICE, INC.

1180 George Washington Way
RICHLAND, WA 99352

1-800-572-9685 • 509-946-3561

SPINACH SALAD

- **Spinach Leaves**
- **Crumbled Bacon**
- **Sliced fresh Mushrooms**
- **Grated hard-boiled Egg**
- **Chopped Filberts**

Top with dressing just before serving.

DRESSING FOR SPINACH SALAD

- **1 C. Powdered Sugar**
- **1 C. Salad Oil**
- **1/3 C. Cider Vinegar**

Put in jar and mix well

Pat Smith

LA PLAZA SALAD

- **1 bunch Spinach,** torn into small pieces
- **1 Tomato,** cut into 8 wedges
- **4 medium Mushrooms,** thinly sliced
- **1 large hard-boiled Egg,** coarsley grated
- **1/2 head Romaine,** torn into small pieces
- **1/4 Cucumber,** thinly sliced
- **4 slices Bacon,** cooked and crumbled
- **4 Lemon** sliced

Mix spinach and romaine in a stainless bowl; toss lightly with La Plaza Dressing. Divide into four portions using tomato and cucumber as garnish on all four sides of each salad. Sprinkle egg, bacon and mushrooms over salads. Add a slice of lemon for garnish.

LA PLAZA DRESSING:

- **1 T. prepared Horseradish**
- **2 drops Tabasco Sauce**
- **1/2 C. Mayonnaise**
- **3 drops Worcestershire Sauce**
- **1 tsp. Lemon Juice**

Combine all ingredients; refrigerate at least 1 hour.

Shyla Hogue

THOUSAND ISLAND DRESSING

- **1 C. low-fat Cottage Cheese** (1% milk fat)
- **2 heaping T. chopped Onion**
- **1/2 C. Sweet Pickles,** chopped & rinsed well
- **1/3 C. Ketchup**
- **1 T. Lemon Juice**

Combine all ingredients except pickles in a blender. Blend until completely smooth. Stir in pickles. Chill Yields 1-1/2 cups.

Shirley Smith

HONEY DRESSING

- **2/3 C. Sugar**
- **1/2 tsp. Salt**
- **3/4 c. Salad Oil**
- **1 T. Vinegar**
- **1 tsp. dry Mustard**
- **1/4 tsp. Paprika**
- **1/3 C. Honey**
- **1 tsp. grated Onion**
- **1 tsp. Celery Seed**
- **1/4 tsp. Pepper**
- **5 T. Lemon Juice**

Mix all ingredients and chill 8 hours to blend flavors. Serve on fruit/melon salad.

Esther E. Blake

FROM
MEN ONLY

What's Black And White And Read All Over Town?

PROSSER
Record-Bulletin
613 7th St. • PROSSER • 786-1711

Grandview
HERALD
107 Division • GRANDVIEW • 882-3712

Lower Valley
SHOPPING NEWS
786-1711 • 882-3712

Office Supplies • Quality Printing

Community News

Effective Advertising

CRAB DIP

- 8 oz. Cream Cheese, softened
- 1/3 C. slivered Almonds
- 1/4 tsp. Salt
- 8 oz. Crab
- 1 T. Milk
- 2 T. Onion, chopped
- 1/2 tsp. Horseradish

Mix ingredients through salt; sprinkle with almonds; heat in 375 degree oven for 15 minutes or until dip starts to bubble. Serve with celery.

John Rohrer

LAMB AND BARLEY SOUP

- 3 - 14 1/2 oz. cans Chicken Broth
- 2-4 Garlic Cloves, minced
- 1 Bay Leaf
- 1 tsp. Ketchup
- 1 Onion, chopped
- 1 lb. trimmed Lamb, cut into small chunks
- 2-1/4 C. Water
- 2 Carrots, chopped
- 1/4 C. Pearl Barley

In small amount of chicken broth, saute onion and garlic, about 15-20 minutes. Add raw lamb meat and cook 5 minutes. Add carrots, bay leaf, remaining chicken stock and water. Cook 30 minutes. Cool in refrigerator over night and then de-fat. Bring to a boil. 45 minutes before serving add pearl barley and cook 30-45 minutes. Add ketchup and taste. If too salty, add water. Remove bay leaf. Serves 2-3.

R.H. Schaeffer, M.D.

SPLIT PEA SOUP

- 2 C. Split Peas
- 1 Clove Garlic, finely chopped
- 1 med. Onion, grated
- 8 C. hot Water
- 1 T. Salt
- 1 stalk Celery, chopped
- 1-2 lbs. Ham bones/hocks
- 1/8 tsp. Pepper

Combine all ingredients. Heat to boiling. Reduce heat and simmer for 1 1/4 hours. Put through coarse strainer. Reheat and serve.

John Rohrer

MEX-HOT BISCUITS

- 1 can Biscuits or homemade
- 2 oz. (1/2 C.) shredded Cheddar Cheese
- 1/4 C. Taco Sauce
- 1/4 C. crushed Tortilla or Corn Chips

Heat oven to 375 degrees. Lightly grease cookie sheet. Press out biscuits to 3 inches, brush with taco sauce, sprinkle with cheese and crushed chips. Bake till brown or done. Serve with chicken rolls, Spanish rice or green salad. Serves 4.

Denny Eckelberger

Town & Country Travel

Formerly - The Flying Dutchman - Sunnyside

LYNNE NEWHOUSE
Travel Consultant

519 South 6th Street • P.O. Box 487
Sunnyside, Washington 98944
(509) 837-6600 • 1-800-572-6611

AMERICAN FEED & SEED

808 Yakima Valley Hwy.
Sunnyside, WA 98944

(509) 837-4222

DAD'S BREAD

- **6 C. Flour**
- **1 T. Salad Oil**
- **2 pkgs. Yeast**
- **4 tsp. Salt**
- **2 C. warm Water**
- **1 T. Sugar**
- **1/2 C. warm Water**

This recipe if for two large loaves. In a large bowl, combine the flour, salt and sugar; mix dry. Dissolve yeast in 1/2 cup warm water. Combine this with the remaining warm water. Add to flour and with a large spoon, work down to a dough. Scrape all out on a floured board and knead deeply at least 70 times, keeping your hands and the board floured. Put 1 tablespoon salad oil into a large warmed bowl or pan. Place the dough in and turn it a few times to coat all sides lightly with oil. Cover with a cloth and set in a warm spot until doubled in size, approximately 1 hour. Place back on floured board and knock down 4 or 5 times, cut into two equal halves. Fold cut edge under to form loaves and place in two warmed greased bread pans. Cover with a cloth and set in warm place to double in size, about 30 minutes. Bake in 400 degree oven for 30 minutes. Check and if it is browning too fast, cut the oven to 375 degrees. Bake 10 to 15 minutes more. Bread is done if it sounds hollow when thumped with fingers. Lightly brush loaves with butter.

Glen M. Shearer

CORN AND GREEN CHILI PUDDING BREAD

- **1 box Cornbread Mix** (Dromedary)
- **2 med. cans Cream Style Corn** (16 oz.)
- **1 pkg.** (10 oz.) **sharp Cheddar, grated**
- **2-3 drops Tabasco**
- **1 med. can Whole Kernel Corn** (16 oz.)
- **2 sm. cans** (4 oz.) **chopped Green Chili** (Ortega)
- **Salsa** (Hot), good dash
- **2 pkgs. MBT Chicken** (or other dry stock)

Mix cornbread per directions on package and add the whole kernel (drained) and the cream corn and the chili (drained) and most of the cheese (reserve some for the top). Add salsa and tabasco and MBT. Mix all together and taste. Turn into earthen ware casserole and top with rest of cheese. Bake in pre heated 350 degree oven 35-45 minutes. Test with finger to see if it rebounds (springs back).

Ron Kercheval

PEACH BREAD

- **3 Eggs, beaten**
- **1 tsp. Vanilla**
- **1 tsp. Soda**
- **1 C. Oil**
- **1 tsp. Salt**
- **3 C. Flour**
- **2-1/2 C. Sugar**
- **1 tsp. Baking Powder**
- **3 tsp. Cinnamon**
- **1/2 C. Nuts**
- **2 C. diced Peaches** (or other fruit either fresh or canned)

TOPPING:

- **1/2 C. Brown Sugar,** packed
- **1/2 C. Coconut**
- **1/2 C. ground Nuts**

In mixing bowl, beat the eggs until thick and lemon colored. Add oil, sugar, vanilla, flour, salt, baking powder and soda. Add diced and drained peaches (or other fruit) and gently stir until well blended. Add cinnamon and nuts. In a small bowl, mix the topping ingredients and divide the mixture between greased loaf pans. Pour the batter over the topping and bake at 325 degrees for 45-50 minutes or until loaves test done. Makes 2 large loaves or 6 small loaves.

Don Miller

CHINESE CHICKEN NOIR

- **6 oz. Boysenberry Jam** (or Plum or Blackberry)
- **3 tsp. Hoisin Sauce** (the critical ingredient)
- **1 tsp. fresh grated Lemon Peel**
- **2 T. fresh Ginger,** chopped finely
- **1/4 C. Green Onion,** minced
- **3 T. fresh Lemon Juice**
- **1 T. Soy Sauce**
- **1-1/2 tsp. Chinese style 5 Spices** (or 1/4 tsp. each anise seed, dry mustard and cinnamon)
- **Chicken breasts** (or legs with attached second joints) for 2 people, skinned

In a bowl mix together all ingredients except chicken. Stir in chicken, cover and marinate in refrigerator for several hours. Line a baking dish with foil, place chicken breasts in dish and bake at 300 degrees for 1 hour. From time to time baste chicken with marinade. Serve with the sauce covering the chicken. Accompany it with brown rice or something similar that is not sweet. Serves 2.

R.H. Schaeffer M.D.

TANGY AND SWEET CHICKEN

- 4-8 Chicken parts, thighs best
- 1/2 C. Sweet Pickle Juice
- 1/2 C. light Brown Sugar
- Salt
- 2 T. prepared Mustard
- Pepper

Coat parts with mixture, place in oven-proof dish. Pour pickle juice between parts, cover with wax paper. Cook in microwave on high, 18-22 minutes, turn about 3-4 times if you don't have turn table. Let stand 5 minutes then serve with rice.

Denny Eckelberger

GINGER CHICKEN

- 1 lb. boneless Chicken Breast
- 1/2 tsp. ground Ginger
- 8 med. Mushrooms, sliced
- 1 T. Cornstarch, blended with 1/4 C. water
- 3 T. light Soy Sauce
- 3 stalks Celery, sliced diagonally
- 3 T. Peanut Oil
- 1 T. Oyster Sauce

Cut chicken into small pieces and marinate in soy sauce, oyster sauce and ginger. Preheat wok to 350 degrees. Pour in peanut oil. Add celery, stir fry 3 minutes; add mushrooms and stirfry 1 minute; push aside. Add chicken and marinade; stir fry 3 minutes. Pour in cornstarch mix, blend all ingredients and stir fry approximately 1 minute. Serve over rice.

Garry Klouzal

MARINATED WHOLE CHICKEN

- 1/2 C. Sherry Wine
- 1-1/2 tsp. Worcestershire sauce
- 1 tsp. Spice Islands fine Herbs
- 1/2 tsp. Pepper
- 1/4 C. Salad Oil
- 1 tsp. Brown Sugar
- 1/2 tsp. Garlic Salt
- 3 tsp. onion powder
- 1 T. dry Mustard
- 1/4 tsp. Salt

Mix above ingredients together; beat well. Put whole chicken in a shallow pan and pour marinade over chicken. Let stand for 2 hours, baste several times. Tie chicken on barbecue skewer. Cook slowly 1-1/2 hours, depending on the size of chicken. Baste several times with marinade sauce.

Allan Pedee

MEX CHICKEN ROLLS

- 2 whole Chicken Breasts, split, boned, skinned
- 4 tsp. chopped Olives
- 1 Egg, slightly beaten
- 1/4 C. Vegetable Oil
- 1/2 C. Water
- 1/2 C. shredded Cheese
- 1 - 4 oz. can whole Green Chili Peppers
- 1/2 C. shredded Monterey Jack Cheese
- 1 C. crushed Tortilla Chips
- 1 envelope Enchilada Sauce mix
- 1 - 16 oz. can Tomato Sauce

Flatten chicken breasts, put 1 chili pepper, 1 tsp. olives, 2 tsp. Monterey Jack cheese. Roll up the breast tightly and secure with toothpicks. Dip each roll into egg then coat with crushed chips. Heat oil and lightly brown rolls, place in shallow dish. Prepare sauce using only 1/2 cup water and tomato sauce. Pour over rolls and bake at 350 degrees for 35-40 minutes. Sprinkle Cheddar cheese over top and bake for 5 minutes more, until cheese melts. Serve with Mex. Hot Biscuits. Serves 4

Denny Eckelberger

The Northwest's Largest Independent Tire Dealer
OREGON - WASHINGTON - IDAHO - MONTANA

Tires LES SCHWAB

Les Schwab Tire Centers

PROSSER
D. Mack Brown
786-2540

SUNNYSIDE
Frank Moore
837-2002

TOPPENISH
Ken Winterhauler
865-4005

CHICKEN FRICASSEE

- **Chicken** (up to 10 lbs.)
- **Olive Oil**
- **1/2 C. Water**
- **Garlic Salt**
- **Flour**
- **1 can Beer**
- **1 C. Orange Juice**
- **1/8 tsp. Liquid Smoke**
- **Salt** (or seasoned salt)
- **1 cube Chicken Bouillon**
- **2 T. Honey**

Shake chicken pieces in flour with salt. Brown in olive oil and place in Dutch oven. Pour 1 can beer over chicken; then add liquid, bouillon, water, orange juice, honey, garlic salt and liquid smoke. Bake at 350 degrees for 2 hours.

Roger Otis Kuhrt

PHEASANT & QUAIL

- **4 Pheasants or mix with Quail**
- **2-3 cans Mushroom soup**
- **Mrs. Dash**
- **Milk**
- **Garlic**

For three minutes sear pheasant or quail in very hot skillet. Place in large skillet (electric with lid). Freely use Mrs. Dash and garlic. Mix soup with milk, pour over pheasant or quail. Cover and let simmer for 5-6 hours.

Doug Lenz

GIZZARDS

(South of the Border Style)

- **2 sm. cans Stewing Tomatoes**
- **2 lbs. Gizzards**
- **2 cans Marca El pato Paste** (Salsa de Jalapeno)

Mix stew tomatoes and El pato paste. On low heat simmer for 2 hours or more until gizzards are tender. Serves 4 (maybe).

Doug Lenz

BEEF JERKY

- **1 piece Flank Steak** cut into 1/3-1/4 inch pieces

Marinate 12 hours or more in covered pan. Shaking every hour or so all meat pieces get covered.

MARINADE:

- **1/4 C. Worcestershire Sauce**
- **1/2 tsp. Salt**
- **2-3 tsp. Wrights Liquid Smoke**
- **1/4 C. Soy Sauce**
- **1 tsp. Garlic Powder**
- **3 T. MSG** (mono sodium glutamate)
- **1/2 tsp. Pepper**

After marinating lay strips on paper towel a few minutes to dry. Lay strips on top grate of oven not touching. Line bottom grate with foil to catch drippings turn oven to lowest heat possible. Should take 5-8 hours. Check after 4 hours. Longer cooking makes it tougher the way it should be. Store pieces in empty coffee cans, plastic cover. No refrigeration needed.

John White

CUTLETS IN SOUR CREAM

- **2 lbs. Beef or Venison Steak**
- **1 Bay Leaf**
- **1 tsp. Worcestershire Sauce**
- **1/2 C. Flour**
- **1 tsp. Celery Salt**
- **Pepper to taste**
- **1/2 C. Sour Cream**
- **2 T. Butter**

Roll steak in well seasoned flour; brown in butter. Pour sour cream, salt, pepper, Worcestershire sauce, bay leaf and celery salt over meat. Cover, cook over high heat flame until liquid is boiling. Reduce fire and simmer one hour. Remove bay leaf.

Chuck Mattocks

JOHN'S SWEDISH MEAT BALLS

- 2 tsp. instant Coffee
- 1/4 C. minced Onion
- 1/4 tsp. Nutmeg
- 1 Egg, slightly beaten
- 1-1/2 T. Flour
- 1-3/4 C. Milk
- 4 T. Butter or Margarine
- 1-1/2 tsp. Salt
- 1/4 C. Flour
- 1-1/2 C. soft Bread Crumbs
- 1 lb. lean Ground Beef
- 1/8 tsp. Pepper
- 1 can Evaporated Milk

Heat 3/4 cup of milk. Dissolve 1 tsp. instant coffee in hot milk. Pour over bread crumbs. Saute onion in 2 tablespoons butter and add to bread crumbs. Add ground beef, seasonings and egg. Mix and shape into 1 inch balls. Roll in 1/4 cup of flour and brown in remaining 2 tablespoons of butter. Add evaporated milk, cover and simmer 5 minutes. Remove meat balls. To liquid in pan add 1 cup milk and heat. Combine remaining 1 tsp. instant coffee and 1-1/2 tablespoons flour. Blend with 2 tablespoons water and add to milk. Stir until thickened and pour over meatballs. Serve with noodles. (If sauce is too thick, add more milk.)

John Miller

BEEF STROGANOFF

- 1 lb. Round Steak
- 1 Clove Garlic
- 1 can Campbell's Tomato Soup
- 1/2 tsp. Salt
- 2 T. Fat
- 1 - 6 oz. can broiled Mushrooms
- 1 T. Worcestershire Sauce
- 1/8 tsp. Pepper
- 1/2 C. chopped Onion
- 6-8 drops Tabasco Sauce
- 1 C. Commercial Sour Cream

Pound flour into meat and cut into cubes. Brown in fat. Add onions, garlic and mushrooms and brown lightly. Add mushroom liquid, soup, sauces, salt and pepper and simmer slowly—covered—until meat is tender. Simmer at least one hour. Add sour cream just before serving. Heat only. Do not bring to boil. Serve with plain white rice.

Cal Bradbury

STEW BRASILIA

- 2 Pork Chops
- 1 lb. Beef, cut into bite-sized cubes
- 2 cloves Garlic, crushed
- 1-1/2 tsp. Salt
- 1/4 tsp. Oregano
- 1 lg. Green Pepper, cut into 1/2 inch strips
- 3 C. hot cooked Rice
- 1/4 C. Peanut Oil
- 2 links Pork Sausage, cut into chunks
- 1 T. firmly packed light Brown Sugar
- 1/2 tsp. Tumeric
- 1 T. White Vinegar
- 1/2 C. cocktail Peanuts
- 1/2 C. chopped Onion
- 1/4 tsp. Cayenne Pepper
- 1/2 C. Water
- 2 Pimentos, cut into strips

Cut pork chops into bite-size cubes, reserving bones. Heat peanut oil in electric skillet, brown meats and pork bones, about 1/3 at a time. Saute onion and garlic until golden. Combine browned meats and bones with onions. Add brown sugar, salt, tumeric, cayenne, oregano and green pepper. Stir in water and vinegar. Cover, simmer 45 minutes. Remove bones, stir in half the pimento strips. To serve spoon over hot cooked rice; sprinkle with peanuts, garnish with remaining pimento strips. Serves 4-6.

Chuck Mattocks

See US. United Olympic Life Insurance Company
LIFE INSURANCE COMPANY
a member of USLICO Corporation
JACK LAWS
General Agent
1121 Meade Ave. • P.O. Box 408
Prosser, Washington 99350
(509) 786-4111

Simplot
SOILBUILDERS
TODD ALLISON
FIELD CONSULTANT
P.O. Box 431
Prosser, Washington 99350
(509) 786-4140

PORK CHOPS AND DRESSING HAWAIIAN

- **Pork Chops** (as many as you want)
- **1 can sliced Pineapple**
- **Several slices Bacon**
- **Brown Sugar**
- **1 pkg. Dressing Mix** (Stove Top, etc.)

Mix dressing according to directions, adding plenty of onion and celery. Spread dressing on bottom of casserole dish. Arrange pork chops (pre-browned) on top of dressing. Top each pork chop with bacon slices on top of pineapple slices. Sprinkle brown sugar over bacon. Bake 350 degrees for 45 minutes covered. Uncover and continue baking for 15 minutes to crisp up bacon.

Ken Welsch

SPARERIBS AND SAUERKRAUT

- **3 lbs. meaty Pork Spare Ribs**
- **2 Onions or 2-3 Bay Leaves**
- **12 whole Allspice**
- **3 quarts Sauerkraut**
- **1/4 C. Sugar**

Place most of sauerkraut in large kettle. Place meat on top, then quartered onions, sugar and all spice. Put remaining sauerkraut on top. Simmer for 3 hours.

Gus Breitenback

CLAM STEW

- **2 Carrots**, sliced
- **1 lg. Potato**, chopped into 3/4 inch chunks
- **2 - 6 1/2 oz. cans minced Clams**
- **2 - 10 3/4 oz. cans Campbells Cream of Potato Soup**
- **Milk**
- **1 Green Pepper**, chopped
- **several Green Onions**, chopped

Boil carrots and potato chunks in water, 15-20 minutes, drain away water. Add clams, including their juice, and potato soup. Heat, stirring gently. Add skimmed or whole milk to adjust saltiness and thickness. About 5 minutes before serving add green pepper and green onion. Heated bagels are the perfect accompaniment. Serves 2-3.

R.H. Schaeffer, M.D.

BAR B Q CRAB

- **2 C. Bouillon (Beef)**
- **3 T. Soy Sauce**
- **3 T. Seafood Cocktail Sauce**
- **2 T. Worcestershire Sauce**
- **1 C. Liquid Smoke**
- **Dash of Hot Sauce**
- **1 tsp. Garlic powder**
- **Juice of 1 Lemon**
- **1/4 C. Brown Sugar**
- **Dash Chili Powder** (to taste)

Crack crab and arrange in baking dish. Pour mixture over crab and bake (covered) at 350 degrees till hot.

Pres Pierson

GRILLED SALMON STEAK

- **4-6 Salmon Steaks**, about 1 inch thick
- **3 T. Dijon Mustard**
- **1/2 C. dry white Wine**
- **2 T. Olive Oil**
- **Salt**
- **Pepper**

Mix oil, mustard, wine, salt and pepper. Add salmon steaks and marinate for about 2 hours, turning frequently to keep steaks coated. Grill steaks over charcoal, turning frequently and basting with marinade each time steaks are turned. Total cooking time - about 10 minutes. Serves 4-6.

John Rohrer

SPICY CAJUN SHRIMP

- **1-1/2 lbs. Shrimp** (peeled)
- **1 tsp. red** (Cayenne) **Pepper**
- **1/2 tsp. black Pepper**
- **1 tsp. minced Garlic**
- **2 T. Butter**
- **1/2 tsp. crushed Red Pepper**
- **1/2 tsp. Salt**
- **6 oz. Beer**
- **1 T. Worcestershire Sauce**
- **2 Tomatoes** (chopped)

Saute shrimp with spices, uncovered, for about 2 minutes. Add tomatoes, Worcestershire sauce and cook for 2 minutes. Add beer, cover and simmer 2 minutes. Serve over rice (optional) with French bread.

Prof. R.P. Murphy

CATFISH AND HUSH PUPPIES

Roll Catfish in salted flour and cornmeal. Pan fry in medium-deep oil until brown and crusty.

HUSH PUPPIES:

- 2 C. Cornmeal
- 1 C. Flour
- 1/2 tsp. Salt
- 2 tsp. Baking Powder
- 1 lg. sweet Onion, chopped fine
- 4 T. Oil

Mix cornmeal, flour, salt, baking powder, onion and oil. Add water to make a fairly stiff dough. Roll into sections about the size of your thumb, and fry in the deep oil with the fish to a golden brown. Serve hot with the fish.

Chuck Mattocks

BARBECUED SALMON STEAKS

- 2 lbs. Salmon Steaks
- 1 C. dry Vermouth
- 3/4 C. melted Fat or Oil
- 1/3 C. Lemon Juice
- 2 T. chopped Chives, fresh or freeze-dried
- 2 tsp. seasoned Salt
- 1/2 tsp. seasoned Pepper

Pour sauce over fish and let stand 6 hours, turning occasionally. Remove fish, reserving sauce for basting. Place fish in well-greased hinged wire grills. Cook about 4 inches from moderately hot coals for 8 minutes. Baste with sauce. Serves 6.

Wayne Hogue

LET'S BARBECUE CHICKEN

(for Five / For 100)

- Cooking oil 1/2 C. / 2 qts.
- Vinegar 1 C. / 4 qts.
- Salt 5 tsp. / 2 1/4 C.
- Pepper 1/4 tsp. / 5 T.
- Poultry Seasoning 1 -1/2 tsp. / 1/2 C.

You may multiply or divide these portions for other amounts.

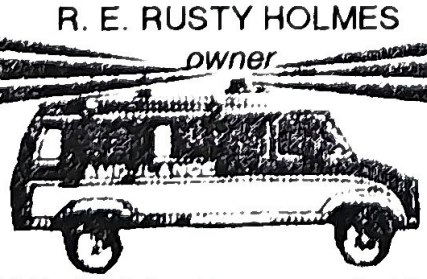
Place briquettes in a heap on top of a kindling fire (or use lighter fluid). When the briquettes are gray, (it takes about 30 minutes), place them in a single layer in the bottom of the barbecue. Dip the chicken halves in the sauce and place on rack. Baste and turn every 10 minutes. The chicken will be done, tasty and golden, in 30-40 minutes.

For a large barbecue, the menu should be kept simple, such as: barbecued chicken, carrot and celery sticks, potato chips, bread and butter, ice cream, cookies, milk, punch and coffee.

Cal Bradbury

American Ambulance

R. E. RUSTY HOLMES
owner



786-4444 • Prosser (office)
882-4444 • Grandview
1332 Prosser Ave. • Prosser, WA 99350

M & E Seed and Grain Co.

500 Seventh Street . Prosser
(509) 786-3446

CLAM AND BACON SAUCE

- 6 slices Bacon
- 2 T. Flour
- Ground Pepper to taste
- 1 sm. Onion
- 1/3 C. dry White Wine
- 2 cans 6-1/2 oz. Clams, chopped
- 1 clove Garlic
- 1/2 C. Parsley, chopped

Cook bacon until crisp. Leave t2tablespoons drippings and add onion and garlic. Cook till translucent, then sprinkle in flour, add clams and liquid, wine, pepper and parsley. Cook until thickened. Serve over noodles, rice or spaghetti.

Kent Welsch

BLUE CHEESE STEAK SAUCE

- 1/4 C. crumbled Blue Cheese
- 1 T. prepared Mustard
- 1/2 tsp. freshly ground Black Pepper
- 1/4 C. Butter/margarine
- 1 T. Lemon Juice
- 1 tsp. Worcestershire Sauce
- 1 tsp. Salt

Cream together and spread over cooked steak.

John Rohrer

BENEFICIAL BEANS

- 1 lg. Onion, chopped
- 1 can (1 lb.) Pinto or White Beans
- 1/4 lb. Cheddar Cheese, shredded
- 1/2 lb. Ham
- 1 can (1 lb.) Kidney Beans
- 1/2 C. Brown Sugar
- 1 can (1 lb.) Baked Beans
- 1/3 C. Catsup
- 2 tsp. Worcestershire Sauce

Cut the ham into half-inch chunks and saute with the onion in a bit of oil for about 5 minutes. Gloop the ham, onion and all the other ingredients together in a casserole and shove into a 350 degree oven for 30 minutes or until it bubbles.

Garry Klouzal

SWEET AND SOUR BAKED BEANS

- 8 Bacon slices, fried, drained & crumbled
- 1/2-1 C. Brown Sugar
- 1/2 tsp. Garlic powder (optional)
- 1/2 C. Cider Vinegar
- 1 - 16 oz. can Green Limas, drained
- 1 - 1#, 11 oz. can New England style Baked Beans
- 4 lg. Onions, peeled, cut in rings
- 1 tsp. Dry Mustard
- 1 tsp. Salt
- 2 - 15 oz. cans dried Limas, drained
- 1 - 1# can dark Red Kidney Beans, drained

Place onions in skillet, add sugar, mustard, garlic, salt and vinegar. Cook 20 minutes covered. Add onion mixture to beans, add bacon, pour into 3 quart casserole or bean pot. Bake in moderate oven (350 degrees) for 1 hour. Serves 12.

Mike Laws

SOUR CREAM LIMAS - ORIGINAL RECIPE

- 1 lb. dry Lima Beans
- 1/2 C. Brown Sugar
- 1 tsp. Salt
- 12 C. Water
- 1/4 C. Molasses
- 1 C. Sour Cream
- 1/4 C. melted Butter
- 2 tsp. prepared Mustard

Soak beans in 6 cups of water overnight. Drain. Cook slowly for 2-3 hours in 6 cups water or until tender. Drain well. Pour beans into large mixing bowl. Combine other ingredients (except sour cream). Mix with drained beans. Stir in sour cream. Spoon into baking dish and bake at 350 degrees for 30 minutes or until bubbly. Serves 8.

Paul Byrne

SALAD DRESSING

- 4 Eggs
- 1 C. Sugar
- 1 tsp. dry Mustard
- 2 T. Flour
- 1 C. Vinegar
- 1 C. Water
- a little Salt

Mix and cook.

Paul Byrne

LIVELY LIMAS

- 1 lb. dry Lima Beans
- 1 C. skimmed Evaporated Milk
- 1 tsp. Cornstarch
- 1/3 C. Brown Sugar
- 1/4 C. Molasses
- 2 T. prepared Mustard
- 1/2 tsp. Salt

Soak the beans overnight in 8 cups of water. Drain and refill with 8 cups water. Slowly cook for an hour or until tender. Drain. Dissolve cornstarch in skimmed evaporated milk. Add brown sugar, molasses, mustard and salt. Gently fold the drained limas into the liquid ingredients and pour into a casserole that has been sprayed with non-stick vegetable coating. Bake for 45 minutes in a preheated 350 degree oven. Serves 8.

Paul Byrne

CHILIES RELLENOS

- 2 - 4 oz. cans peeled Green Chilies
- 1/2 lb. Monterey Jack Cheese
- Peanut Oil
- 1-1/2 tsp. cold Water
- Flour
- 3 Eggs, separated

Cut chilies lengthwise, removing seeds. Wrap around rectangular piece of cheese until cheese is completely covered. Roll in flour; set aside. Beat egg whites and water until stiff. Add egg yolks and continue beating until well blended. Dip floured cheese-stuffed chilies into beaten eggs and deep fat fry in peanut oil preheated to 350 degrees. Spoon hot fat over top and fry until golden brown. Drain on paper towels. Place in hot tomato sauce and simmer for a few minutes until heated through. Serve hot with sauce. Serves 4

John Rohrer

DANISH MACARONI

- 2 C. cooked Elbow Macaroni
- 3 slices Bacon
- 1/2 C. chopped Onion
- 2 C. canned Tomatoes
- 1 - 8 oz. can Tomato Sauce
- 1 crushed Garlic clove
- 1 C. Cheddar Cheese, cubed
- Parsley
- Oregano, Italian seasoning

Brown bacon and just before done add onions and garlic. Pour off grease. Add cooked macaroni, tomatoes, tomato sauce, spices to taste. Just before removing from range lightly mix in cheddar cheese cubes and serve with Parmesan cheese.

Cal Bradbury

EASTWAY VIDEO

Roy and Jeanine Hallett

EASTWAY SHOPPING CENTER

Sunnyside, WA 98944 • (509) 837-8511

AU MURPHY POTATOES

- **1/2 chopped Onion**
- **American Cheese**
- **6 lg. Potatoes**, peeled
- **Flour**
- **Velveeta Cheese**
- **1/2 C. Milk**

For each layer slice potatoes and make a layer on bottom of casserole dish. Salt, pepper and sprinkle with flour, chopped onions. Add 4 slices of Velveeta cheese and cover entire layer with sliced American cheese. Make 3 layers. Cook covered for 1 hour and uncovered for 1/2 hour at 350 degrees. Leave at least 1 inch between top layer and top of casserole.

Tom Murphy

POTATOES FOR A CROWD

- **32 oz. frozen Ore-Ida Hash Browns**
- **1/2 C. chopped Onion** (or more)
- **1 pt. Sour Cream**
- **1 cube Butter**
- **1 can Cream of Chicken Soup**
- **Salt**
- **2 C. grated Cheddar Cheese**
- **Pepper**

Spread potatoes in lg. casserole or lg. glass pan. Put butter, onion and cheese on top. Mix soup with sour cream, pour over spuds. Top with bread crumbs or corn flakes. Bake at 350 degrees for 1 1/2 hours, uncovered.

Mike Laws

TATER TOT CASSEROLE

- **1 lb. Hamburger**, browned
- **1 can Cream of Celery Soup**
- **1/2 C. chopped Onion**
- **1 can Green Beans**
- **Salt to taste**
- **Tater Tots**, not thawed

Grease bottom and sides of bread pan. Spread layer of tater tots on bottom. Blend all other ingredients and pour over. Spread another layer of tater tots over the top. Bake for 45 minutes in 400 degree oven.

Garry Klouzal

CABBAGE SALAD

- **1 C. (or more) Chicken Breast** (cooked & cubed)
- **6 Green Onions**, chopped
- **1 sm. can sliced Ripe Olives**
- **Top Ramen Noodles**(chicken flavor)
- **1/2 head of cabbage**, shredded
- **1/2 Bell Pepper**, chopped
- **1/2 C. slivered Almonds**, toasted
- **2 T. Sesame Seeds**, toasted

Mix all ingredients except noodles and dressing and refrigerate. Just before serving mash up uncooked noodles and toss with salad and dressing.

DRESSING:

- **1 C. Mayonnaise**
- **Top Ramen Seasoning Packet** (chicken flavor)
- **1 tsp. Sugar**
- **squeeze of Lemon**

Pres Pierson

MATADOR SALAD

- **1/2 C. Oil**
- **1 tsp. Parsley**, chopped
- **Fresh ground Pepper**
- **1/2 lb. Bacon**, crisp & crumbled
- **Romaine, iceburg and butter Lettuce**
- **2 T. white Wine Vinegar**
- **1/8 tsp. Garlic powder**
- **1 Egg**, lightly beaten
- **1 C. Garlic croutons**
- **3 T. Lemon Juice**
- **Salt**
- **2 tsp. chopped Chives**

Wash greens, roll in towel and refrigerate. Mix oil, vinegar, lemon juice, parsley, chives, salt, pepper and egg in jar. Shake to mix. Refrigerate. When ready to serve tear lettuce into a bowl, add bacon, toss and add dressing, toss, add croutons, toss.

Mike Meyer

WILTED ENDIVE

- 1 lg. Endive
- 4 cloves Garlic
- 1 tsp. Sugar
- 1 med. Onion, sliced
- 1/2 C. Vinegar
- 6-8 slices Bacon
- 1/2 C. Water

Dice bacon and fry crisp. Add diced garlic and saute. Add vinegar, water and sugar to grease, bacon and garlic. Bring to a boil. Pour over chopped endive and onion.

Webb Hilgar

PISTACHIO SALAD

- 1 sm. pkg. instant Pistachio Pudding
- 1 lg. can crushed Pineapple, drained
- 1 C. Cottage Cheese
- 1 C. Coconut
- 1 sm. carton Cool Whip
- 1 C. Sour Cream
- 1/2 C. crushed Pistachio Nuts

Mix all together and let set overnight.

Pres Pierson

LOUIS DRESSING

- 2 C. Mayonnaise
- 1/4 C. Green Onion, chopped
- 1 T. Lemon Juice
- freshly ground black Pepper to taste
- 1/2 C. cream, whipped
- 1/4 C. Sweet Pickles, chopped
- Salt to taste
- 1/2 C. Chili Sauce

Combine all ingredients in jar and shake well to thoroughly mix. Let stand at least 1 hour to blend flavors. Can be stored in refrigerator for several days.

John Rohrer

ROQUEFORT DRESSING

- 1 qt. Mayonnaise (Best Foods best)
- 3 oz. Roquefort Cheese (crumbled)
- 1 C. Buttermilk
- 1 tsp. Garlic powder

First mix the cheese with buttermilk, then add the mayonnaise and garlic powder. Stir together and refrigerate.

Pres Pierson

WINE CAKE

- 1 pkg. Duncan Hines yellow Cake Mix
- 1 pkg. Jell-O instant vanilla Pudding (regular size)
- 3/4 C. light Sherry
- 4 Eggs
- 3/4 C. Salad Oil (we use Mazola)
- 1 tsp. Nutmeg

In a mixer bowl beat all ingredients for 5 minutes at medium speed. Pour into well greased tube cake pan or mold. Bake for 45 minutes at 350 degrees. Can take out of pan after cooling for about 15 minutes. Before cutting to serve dust with powdered sugar. Will freeze nicely.

Ted Stroup and Darrel Jones

PUMPKIN ROLL

- 3 Eggs
- 1 C. Sugar
- 2 tsp. Cinnamon
- 1/2 tsp. Salt
- 2/3 C. Pumpkin (canned)
- 1 tsp. Baking Powder
- 1 tsp. Ginger
- 3/4 C. Flour
- 1 tsp. Lemon Juice
- 1/2 tsp. Nutmeg

Beat eggs for 5 minutes then add rest of ingredients in order. Mix thoroughly; roll out on greased jelly-roll pan or cookie sheet. Bake at 375 degrees for 15 minutes. Let cool, then put onto a paper towel sifted with powdered sugar. Roll up, let cool completely then unroll and spread with filling.

FILLING:

- 8 oz. Cream Cheese
- 1/2 tsp. Vanilla
- 1 C. Powdered Sugar
- Walnuts, chopped
- 4 T. Butter, soft

Beat well; spread on roll; reroll and refrigerate. (Can be frozen and slices as needed).

John Rohrer

PINEAPPLE COOKIES

- 1 C. Brown Sugar
- 2 Eggs
- 1 C. white Sugar
- 1/2 tsp. Salt
- 1 C. Shortening
- 2 tsp. Baking Powder
- 1 C. crushed Pineapple, not drained
- 1/2 tsp Baking Soda
- 1 C. chopped Nuts
- 1 tsp. Vanilla
- 4-1/2 C. Flour

Cream sugar and shortening. Beat in eggs. Sift dry ingredients and beat in along with pineapple. Add vanilla and nuts. Drop by teaspoon on greased cookie sheet and bake at 370 degrees for 10 minutes.

Garry Klouzal

MRS. WISE'S OATMEAL COOKIES

- 3/4 C. Butter, Margarine, Shortening or Lard
- 1 C. white Suga
- 2 Eggs, beaten
- 1 C. brown Sugar
- 1/2 tsp. Baking Soda
- 1/4 C. Buttermilk or canned Milk with 2 T. of water (1/4 C. of total liquid)
- 1 tsp. Salt
- 1 tsp. Baking Powder
- 2 C. Oatmeal
- 1 tsp. ground Cinnamon
- 2 C. Flour
- 1/2 C. chopped Nuts (optional)
- 1/4 tsp. ground Cloves
- 1 C. Raisins

Cream butter and sugar, add eggs. Dissolve soda in buttermilk. Sift dry ingredients. Add sifted ingredients to liquid and shortening mixture. Add raisins, oatmeal and nuts. Bake at 350 degrees for 10 to 15 minutes on greased cookie sheet. It is suggest edthat old fashioned oatmeal be used rather than quick oatmeal for a heavier, crunchier consistency. Another option is to add 1 cup of grated apple for a moister cookie.

Darrel Jones

CARROT COOKIES

- 1 C. Shortening (1/2-3/4 butter)
- 2 Eggs
- 2-1/2 C. sifted Flour
- 3/4 C. shredded Coconut
- 3/4 C. Sugar
- 1 C. mashed, cooked Carrots
- 2 tsp. Baking Powder
- Orange Butter Icing
- 1/4 C. Brown Sugar
- 1/2 tsp. Salt

Heat oven to 400 degrees. Mix shortening, sugar, eggs and carrots. Blend in flour, baking powder and salt. Stir in coconut. Drop dough by teaspoonfuls about 2 inches apart onto lightly greased baking sheet. Bake 8-10 minutes. Remove from baking sheet immediately. Cool and frost. Makes 4 dozen.

ORANGE BUTTER ICING:

- 3 T. soft Butter
- 2 tsp. grated Orange Peel
- 1-1/2 C. confectionery's Sugar
- 1 T. Orange Juice

Blend and beat 'til smooth.

Darrel Jones

CARROT COOKIES

- 1-1/2 C. Margarine
- 2 C. cooked, mashed Carrots
- 4 tsp. Baking Powder
- 1-1/2 C. Sugar
- 5 C. Flour
- 2 tsp. Vanilla
- 2 Eggs
- 1 tsp. Salt
- 1 tsp. Lemon extract

Cream margarine and sugar. Beat in eggs. Sift dry ingredients together and add alternating with carrots. Add vanilla and lemon extract. Drop by teaspoon onto greased cookie sheet and bake at 350 degrees for 15 minutes. (They do not brown). If you like, glaze with thin mixture of lemon juice and powdered sugar while warm.

Garry Klouzal

FUDGE CANDY

- 3 pkg., 6 oz. each, Chocolate Chips
- 1 tsp. Vanilla
- 1 lg. can Evaporated Milk
- 2 cubes of Butter
- 2 C. Nuts
- 8 oz. Marshmallow cream
- 4-1/2 C. Sugar

In a large bowl mix chocolate chips, butter, marshmallow, vanilla and nuts and set aside. Bring sugar and milk to a boil. Turn heat down stirring all the time. Cook 14 minutes. Add all ingredients and set aside. Place in a 9x13 buttered pan. Cool and cut.

Adam Miller

ORANGE GLAZE

(For Ducks)

- 1/3 C. Brown Sugar
- 1 grated peel of 1 Orange
- 1/2 C. White Sugar
- 1 C. Orange Juice
- 1 T. Corn Starch

Place all in pan and boil up once. Serve on duck.

John L. Fournier

EVERYTHING ELSE

P L D C

PROSSER LAND DEVELOPMENT COMPANY

P.O. Box 903

Wine Country Rd. & Gap Rd.

Prosser, WA 99350

509/786-2101

WARDELL'S FAMOUS APPLE DUMPLING SAUCE

(BRANDY SAUCE)

- 2 C. Water
- 1/2 tsp. Salt
- 1 tsp. Rum Flavoring
- juice of 1/2 Lemon
- 1 C. Brown Sugar
- 2 tsp. Cornstarch
- 1/4 C. Pineapple Juice
- 3 T. Brandy or Brandy Flavoring
- 1/2 C. White Sugar
- 3 T. Butter or Margarine
- juice of 1/2 Orange

Combine water and sugar, bring to boil, add salt. Dissolve cornstarch in a little water to soften and add to sugar mixture. Add all remaining ingredients and simmer until slightly thickened.

Irene Wood

ARTICHOKE CREAM SAUCE

- 1 - 14 oz. can Artichokes (drained)
- 1 Garlic Clove (minced finely)
- 1 tsp. Basil
- 1-1/2 C. plain Yogurt
- 2 T. Parmesan Cheese (freshly grated)
- 2 T. Parsley (fresh, chopped)
- 2 T. Lemon Juice

Blend all ingredients in blender until smooth. Good with spinach pasta or cold pasta salads with lots of vegetables.

Ann Tucker

BARBECUE SAUCE

- 1 C. Catsup
- 3/4 C. Water
- 1 Garlic Clove (chopped)
- 1/2 C. Vinegar
- 1 T. Pepper
- 2 T. Butter
- 1-1/4 C. Cooking Oil
- 5 T. Worcestershire Sauce
- 1 T. dry Mustard
- 3 tsp. Salt
- 5 T. A-1 Sauce
- 1 Onion (chopped)
- 1/2 C. Sugar
- 1 T. Chili Powder

Cook, stirring constantly for 5 minutes until sugar is dissolved. Then simmer 15 minutes. Baste on rolled prime rib while it is on the rotisserie.

Pat Smith

STARLET'S BBQ SAUCE

- 2 C. Tomato Juice
- 1/4 C. Vinegar
- 1/4 C. diet Brown Sugar
- 2 tsp. Garlic Powder
- Salt and Pepper to taste
- 2 tsp. dried Mustard
- 1/8 C. Onion Flakes
- 1 T. Worcestershire Sauce

Mix all ingredients and keep refrigerated. Makes enough to BBQ whole chicken.

Joan Bentley

SAUCE FOR FISH

- 2 T. Butter
- 1 Tomato (chopped)
- Lemon Juice
- dried Basil

Melt butter add a little lemon juice and a little dried basil and the tomato. This is delicious over cooked fish and dresses it up.

Virginia Evans

BING CHERRY SAUCE

- **2 C. Bing Cherries** (pitted) **with juice**
- **1/2 C. Onion** (diced)
- **pinch of Orange Rind** (grated)
- **1/2 C. Chicken Broth**
- **pinch of ground Cloves**
- **2 T. Butter**
- **3 T. Red Wine** (Merlot)
- **Cornstarch**

Melt butter in sauce pan. Add onions and saute until brown. Add broth, cherry juice, wine and cook for about 10 minutes. Dissolve cornstarch in water until smooth and add to sauce. Stir until thick. Add orange peel and cherries. Salt and pepper to taste. Keep warm until you want to serve over chicken, pork chops, ham or turkey. Use as a glaze too. Before roasting turkey or chicken, rub all over inside and out with half of an orange. the put 1/2 orange inside and bake. Remove orange when cooking is completed.

Linda Call

LINDA'S HOT SAUCE

- **1 large can Tomatoes**
- **1 tsp. dark Chili Powder**
- **fresh ground Black Pepper to taste**
- **2 or 3 lg. Jalapeno Peppers**
- **1/2 tsp. Garlic Powder**
- **1 pinch of Cumin**
- **1 medium Onion**
- **1/2 tsp. Paprika**
- **2 T. fresh Lemon Juice**

Puree tomatoes and pour into large sauce pan. In food processor chop onion and jalapenos to fine consistency and add to sauce pan. Add remaining ingredients and simmer to 30 to 45 minutes. Be sure to stir occasionally so sauce doesn't burn. Pour into jars and cool. This sauce can be processed in a water bath for ten minutes for storage on shelf or it can be frozen. It keeps in the refrigerator for about 2 weeks if not processed. It is flavorful without setting your mouth on fire.

Linda Gannon

MUSTARD SAUCE

- **2 - 2 oz. cans dry Mustard**
- **1 C. Malt Vinegar**
- **1 C. Sugar**
- **2 Eggs** (beaten)

Blend mustard and vinegar in china bowl (use wooden spoon to mix, no metal). Let stand overnight. Next morning, combine with sugar and beaten eggs in top of double boiler and cook over hot water until thickened. Store in refrigerator in glass or china container. This sauce is excellent with ham. It may be mixed with an equal amount of mayonnaise and used on hamburgers or as a fondue sauce.

Betty Clark

SHRIMP SAUCE FOR VEGETABLES

- **1 can Cream of Shrimp Soup**
- **8 oz. pkg. Cream Cheese**
- **2 T. Lemon Juice**

Blend together, warm over medium heat. Serve over green beans, asparagus, brussel sprouts or cauliflower.

Irene Wood

SOY SAUCE MARINADE

- **1/2 C. LaChoy Soy Sauce**
- **1 T. Brown Sugar**
- **1/4 tsp. liquid Hot Pepper Sauce**
- **1/2 C. Water**
- **2 T. Salad Oil**
- **1/4 tsp. ground Pepper**
- **2 T. Lemon Juice**
- **1 Garlic Clove** (crushed)

Combine all ingredients. Use to marinade beef, pork or chicken before grilling or broiling. Makes 1 1/4 cups.

Pat Smith

CREAMY CLAM SAUCE WITH LINGUINE

- **1 C. fresh Mushrooms** (sliced)
- **1/4 C. Margarine or Butter**
- **2 - 6 1/2 oz. cans Chopped Clams** (drain, reserving liquid)
- **1 T. dry Sherry** (optional)
- **1/4 Parmesan Cheese** (grated)
- **1 Garlic Clove** (finely chopped)
- **3 T. Flour**
- **1/4 tsp. Pepper**
- **1 T. Parsley** (chopped)
- **1 C.** (1/2 pint) **Half and Half**
- **hot, cooked Linguine**

In medium sauce pan, cook mushrooms and garlic in margarine until tender. Stir in flour. Gradually stir in reserved clam liquid and cream; cook and stir until thickened. Add clams, cheese, sherry, *parsley and pepper; heat through. Serve over hot linguine. Refrigerate leftovers. Makes four servings.*

Kathy Thonney

SPAGHETTI FACTORY CLAM SAUCE

- **3 oz. Margarine**
- **2 Garlic Cloves** (chopped fine)
- **3+ T. flour**
- **1/2 medium Onion** (chopped fine)
- **2 - 8 oz. Chopped Clams**
- **3 Celery stalks** (outside peeled and chopped fine)
- **1 pint Half and Half**
- **1 tsp. Salt**
- **1/4 tsp. White Pepper**
- **1/2 tsp. ground Thyme**

In saucepan combine margarine, garlic, onion and celery. Braise over medium-low heat until vegetables are tender but not brown. Add flour and mix to make roux. In another saucepan, combine juice from clams, half and half, salt, white pepper and thyme. Heat until just below boiling. Add half and half mixture and clams to roux and stir until sauce thickens. Serve over spaghetti with sprinkle of parmesan. Serves 6.

Cris Staples

SWEET-SOUR SAUCE

- **1/2 C. Sugar**
- **2 C. Vinegar**
- **2 C. Water**
- **4 tsp. Salt**
- **4 tsp. Paprika**
- **1 C. Green Pepper** (diced)
- **1 small can Pimento**
- **4 tsp. Cornstarch**
- **1 small can Pineapple** (diced and drained)

Boil 5 minutes. Add cornstarach to thicken, about 4 teaspoons. Add green pepper and pimento. For pork, chicken or ham add pineapple. Keep warm.

Irene Wood

TERIYAKI MARINADE

- **1/2 C. Soy Sauce**
- **1/2 C. Peanut Oil**
- **1/2 C. Honey**
- **1/2 C. dry Sherry**
- **grated fresh Ginger to taste** (about 1-2 T.)
- **2-3 Garlic Cloves** (mashed)
- **dash of Hot Pepper Sauce**
- **2-3 thin slivers Orange Peel** (optional)

Works well with almost anything to be grilled but us especially good with salmon steaks or fillets. When grilling outdoors is not possible, bake the salmon in the marinade in a 350 degree oven, 10 minutes per inch of fish at the thickest part. Marinade keeps almost indefinitely in the refrigerator.

Deb Holly

TEMPURA

- **1/2 C. Flour**
- **1/2 C. Pancake Flour**
- **2 T. Cornstarch**
- **Water**

Mix first three ingredients and add water to make thin batter.

Libby Emmons

Chevron
Town Pump
Chevron
804 6th • Prosser
786-1125

Bob Bartley
SUPERINTENDENT
Hazel Bartley
OWNER
509/837-6755
After Hours 837-8736
H B CONST.
LICENSED CONTRACTOR
COMMERCIAL · RESIDENTIAL
HOT BUILT-UP ROOFS
STEEL BUILDINGS · CARPENTRY
12 YEARS EXPERIENCE
ROUTE 2, BOX 2374
SUNNYSIDE, WA 98944

CREOLE SEASONING

- **26 oz. box Salt**
- **1 oz. Garlic Powder**
- **1 1/2 oz. ground Black Pepper**
- **1 oz. Chili Powder**
- **2 oz. ground Red Pepper**

Mix well and season to taste. Wonderful on smoked fish!

Nina Bradbury

UNCLE BEN'S WILD NEW STUFFING

- **1 pkg. Uncle Ben's Long Grain and Wild Rice**
- **1-1/2 C. Mushrooms** (sliced)
- **1/4 lb. Butter**
- **1 C. hot Water**
- **1-1/2 C. Celery** (chopped)
- **1/2 C. Parsley** (chopped)
- **8 oz. pkg. Herb Stuffing Mix**

Cook rice as directed. Meanwhile saute celery and mushrooms in butter 2 minutes. Add herb stuffing, hot water and parsley; mix well. Add hot rice and mix.

Joanne Bentley Klouzal

PIZZA DOUGH

- **1/2 pkg. Dry Yeast** (1 3/8 tsp.)
- **3 C. Flour** (approx.)
- **1/2 tsp. Salt**
- **3/4 C. + 2 T. warm Water**

Dissolve yeast in water. Add salt. Stir in flour slowly. Knead an a floured surface until smooth. Place dough in greased bowl. Cover and let rise until double in size. Divide. Roll thin. Place on ungreased baking sheet. Top. Bake at 425 degrees for 15-20 minutes.

Kathy Thonney

GOOD 'N EASY PIZZA

- **1 pkg. Dry Yeast**
- **1 tsp. Salt**
- **1 C. warm Water**
- **2 T. Salad Oil**
- **1 tsp. Sugar**
- **2-1/2 C. Flour**

Dissolve yeast in warm water. Stir in remaining ingredients. Beat vigorously, about 20 strokes. Allow dough to rest about 5 minutes. Divide in half. Pat each into 10 inch circle. Top. Bake at 425 degrees 20-25 minutes.

Kathy Thonney and Bev Garvey

BREAKFAST APPLE RINGS

- **3 Golden Delicious Apples**
- **1/4 C. Brown Sugar** (firmly packed)
- **1/8 tsp. Ginger**
- **1/4 C. Butter or Margarine**
- **1/4 tsp. Salt**
- **1 tsp. Cinnamon**
- **1/8 tsp. Cloves**

Core and cut apples in 1/2 inch cross-wise slices. Melt butter in skillet. Stir in brown sugar, spices and salt. Saute apple rings in butter mixture over low heat, turning occasionally until tender. Serve hot with scrambled eggs and sausage or bacon. Makes about 12 apple rings.

Kathy Thonney

HAYDEN LAKE SPECIAL

- **Toast**
- **Cheese** (generous slices of one or more kinds)
- **Ham slices** (optional)
- **1-2 slices Onion**
- **cooked Bacon** (optional)
- **1-2 slices Tomato**
- **1/4 C. Mayonnaise**
- **Avocado** (optional)

The ingredients above will make one serving. Place on toast a portion of mayonnaise, tomato, more mayonnaise, onion, more mayonnaise, then cheese. Cook in oven at 350 degrees for 10-20 minutes, then broil until cheese is well melted and golden brown. Great for luncheons, snacks or parties.

Sharon Dietrich Potter

BEET RELISH (CWIKTA)

- **1 - 16 oz. can whole Beets** (drained, grate or mince)
- **1/4 C. Sugar**
- **1 T. Onion** (grated)
- **1/4 C. Vinegar**
- **1 tsp. Salt**
- **1/4 C. prepared Horseradish**
- **1/4 C. Water**
- **1/8 tsp. Pepper**

In casserole or other container with a cover, mix beets with remaining ingredients. Cover. Store in refrigerator for at least 1 day before serving. Makes about 2 cups.

Mary Alice Rogalski

PINE NUT AND SWEET PEPPER RELISH

- 1 yellow Bell Pepper
- 1 red Bell Pepper
- 1/3 C. Pine Nuts
- 1 T. Olive Oil
- 1 tsp. Red Wine Vinegar
- 3 T. Onion (minced)
- 1 Garlic Clove (minced to paste)
- 1 tsp. Brown Sugar
- lg. pinch of ground Nutmeg
- several grindings of fresh White Pepper.

To roast the peppers: char the skins over a gas burner, on a grill or under a broiler. The skin should be quite black all over. Place peppers in paper bag for 15 minutes to steam and cool. Stem and seed the peppers, then scrape the charred skin away with the blunt side of a knife, do not rinse. Chop and set aside. Toast the pine nuts in a single layer on a baking pan in a pre-heated 375 degree oven for 5-7 minutes, or until light brown. Remove and cool. Coarsely chop two-thirds of the pine nuts and leave the other third whole. Combine all ingredients in a stainless steel or glass bowl. Blend well. Let stand 2 hours before using. Relish will keep in a sealed jar for one week in the refrigerator. Makes 1 cup. This is wonderful with grilled chicken or fish.

Deb Holly

PICKLED ASPARAGUS

- 16 C. Asparagus (about 4 lbs.)
- 2 qts. Water
- 2 qts. White Vinegar
- 1 T. Pickling Spices (omit cloves and tie in clean white cloth)
- 1/2 C. Salt
- Garlic (one clove per jar)

Wash asparagus in cool water. Cut into spears 6 inches long for quarts, 4 inches long for pints. Combine water, vinegar, salt and pickling spices. Heat to boiling. Remove cloth containing spices. Pack asparagus into jars with tip ends down. Put 1 garlic clove in each jar. Cover with boiling brine to within 1/2 inch from top of jar. Put on lid and screw band. Process pints or quarts in boiling water bath for 10 minutes. Adjust for altitude. Yield 4 quarts.

Jeanette Holmes

PICKLED MUSHROOMS (GRZYBKI MARYNOWANE)

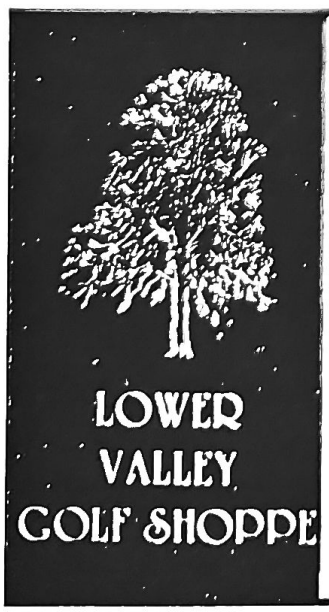
- 4 lbs. small Mushrooms
- 4 C. boiling Water
- 1-1/2 T. Salt

MARINADE:

- 1-3/4 C. Water
- 15 Peppercorns
- 2 Bay Leaves
- 2-1/2 T. Salt
- 3/4 C. Sugar
- 3/4 C. Vinegar

Cut the mushroom stems off even with the caps. Cook over medium heat in boiling water with salt until they sink to the bottom, about 10 to 15 minutes. Remove mushroom caps; place in small sterilized jars. Make marinade. Boil water with peppercorns and bay leaves for 30 minutes. Add salt and sugar. Stir until dissolved. Add the vinegar, bring to boiling. Pour hot marinade over mushroom caps. Close the jars. Keep refrigerated 2 or 3 days before serving. 4 pints.

Mary Alice Rogalski



Chuck Notestone
GOLF PROFESSIONAL

Route 1. Box 1632
Sunnyside, WA 98944
(509) 837-5340

Complete Auto Repair Service

COLLINS SERVICE

MARCUS COLLINS, owner
123 Sixth • Prosser

ICE BOX PICKLES

- **Cucumbers** (sliced)
- **3 C. White Sugar**
- **1 tsp. Mustard Seed**
- **Onions** (sliced)
- **1/3 C. Salt**
- **1 tsp. Celery Seed**
- **3 C. White Vinegar**
- **1/4 tsp. Tumeric**

Mix everything (not cucumbers and onions) up cold. Do not heat. Mix in gallon jar. Then fill jar with cucumbers and onions. Let stand for a week then they are ready to use. Keep in refrigerator at all times.

Mary Albrectch

HOT PEPPER JELLY

- **1/2 C. ground Red Jalapeno Peppers**
- **4-1/2 C. Sugar**
- **2 C. ground Red Peppers** (they turn red when they're very ripe)
- **2 packets Certo**
- **1 C. Vinegar**
- **few drops of Red Food Coloring**
- **1/4 C. ground Onions**
- **1/2 C. Lemon Juice**

Boil vinegar, lemon juice, onion, peppers and sugar for 5 minutes. Add certo and a few drops of food coloring. Boil 1-3 minutes longer. Pour into prepared jars. Process hot water bath 5-10 minutes. Makes 6-12 pints. Serve on crackers with cream cheese.

Esther E. Blake

BEST MINCEMEAT

- **6 C. boiled, ground Beef**
- **3 lbs. Raisins**
- **1/2 T. Mace**
- **2 T. Salt**
- **Any juice from apples**
- **10 C. Apples** (unpeeled, coarsely chopped)
- **3 C. Sugar**
- **1-1/3 T. Cloves**
- **2 T. Nutmeg**
- **2-1/2 T. Cinnamon**
- **1-1/3 C. Allspice**
- **3 C. Stock beef was cooked in**

Cook altogether until apples are done. If you don't taste too often this will make 5 quarts, canned. But will keep in fridge for weeks, and in the freezer for months. Don't use Red Delicious apples. A tart apple is best.

Mildred Scrimsher

NEVER FAIL MERINGUE

- **1 T. Cornstarch**
- **3 Egg Whites**
- **pinch of Salt added before beating**
- **2 T. cold Water**
- **6 T. Sugar**
- **1/2 C. boiling Water**

Blend cornstarch and cold water, add boiling water, cook until clear. Cool. Beat egg whites until stiff, add sugar and gradually add cold cornstarch mixture, beat on high speed until peaks. The secret of perfect meringue is to bake at 325 degrees for 20 minutes. This is guaranteed not to follow the knife when serving.

Mildred Scrimsher

CARAMEL CHEWS

- **36 Vanilla Caramels**
- **1 C. Rice Crispies**
- **3 T. Light Cream**
- **1 C. Coconut**
- **1 C. Cornflakes**
- **1 C. Nuts**

Melt caramels and cream in top of double boiler. Mix in other ingredients with buttered spoon and drop by spoonfuls on wax paper.

Mary Da Corsi

EASY BUTTER CRUNCH

- **1 C. Butter**
- **16 oz. pkg. Chocolate Chips**
- **1 C. Sugar**
- **1-1/2 C. Blanched Almonds**

Melt butter and stir in sugar. Add almonds and cook stirring constantly until mixture is golden brown and almonds begin to pop (about 12-14 minutes). Spread evenly on cookie sheet and sprinkle with chocolate chips and spread immediately. Cool. When chocolate sets, crack candy into pieces. Will store 6 months in freezer.

Kay Brader

CRACKER JACKS

- 8 quarts of Popcorn
- 6 T. Molasses
- pinch of Soda
- 2 C. Brown Sugar
- 1 T. Butter
- roasted Peanuts (optional)
- 1 C. Water
- 2 T. Vinegar

Boil above ingredients until it threads or makes a soft ball in cold water. Add a pinch of baking soda and stir vigorously. Pour over popcorn. Stir until all popcorn is coated. Roasted peanuts may be added if desired.

Emma Ghrames

CHOCOLATE FRANGO CUPS

- 1 C. Butter
- 2 C. Powdered Sugar
- 4 oz. Chocolate (melted)
- 4 Eggs
- 2 tsp. Vanilla
- 3/4 tsp. Mint or Rum Flavor

Cream butter and powdered sugar until very fluffy. Add cooled chocolate. Add eggs one at a time. Beat very well after each one. Add flavoring. Drop in small cups. Freeze in covered containers. Garnish with nuts or chocolate shots if you want. Serves approx. 25.

Wanda Russell

MELTY PEANUT BUTTER FUDGE

- 3/4 C. Evaporated Milk
- 1 tsp. Vanilla
- 1 - 12 oz. pkg. Peanut Butter Chips
- 2 1/4 C. Sugar
- 3/4 C. Butter
- 7 oz. jar Marshmallow Cream
- 1/4 C. Karo Syrup

Combine evaporated milk, butter, sugar and karo. Cook and stir over medium heat to soft ball stage. Remove from heat. Immediately add marshmallow cream, peanut butter chips and vanilla. Stir until chips melt. Pour into greased 8 or 9 inch square pan. For butterscotch candies, substitute butterscotch chips for peanut butter and omit vanilla.

Esther E. Blake

PEANUT BUTTER SODA CRACKER FUDGE

- 2 C. Sugar
- 6 T. Peanut Butter
- 2/3 C. Half and Half
- 2/3 C. flaked Coconut
- 1 tsp. Vanilla
- 32 Soda Crackers (crushed)

Combine and boil for 3 minutes. Stir until cool. Pour or pat in 9x9 pan. No baking. Cut into 36 pieces.

Margaret Breitenbock

VELVEETA FUDGE

- 1 lb. Velveeta Cheese
- 1 C. Baking Cocoa
- 1 lb. Margarine
- 1 T. Vanilla
- 4 lb. Powdered Sugar
- 1 C. Nuts (chopped)

Melt cheese with margarine. Remove from heat. Add powdered sugar, baking cocoa, vanilla and nuts. Put in buttered pan. Makes 6 pounds. This recipe can be cut in 1/4 to make a smaller batch. 1/4 makes 9x13 inch pan.

Shirley Smith

Rodman's

Family Shoe Store

1205 Meade Ave. • Prosser

786-1212

THE VETERINARY CLINIC

Jonathan G. Mercer, D.V.M.

107 Zillah Avenue • Sunnyside

(509) 837-3684

FOOLPROOF DARK CHOCOLATE FUDGE

- **3 - 6 oz. pkg. semi-sweet Chocolate Chips**
- **1 - 14 oz. can Eagle Brand Sweetened Condensed Milk** (not evaporated)
- **dash of Salt**
- **1/2 to 1 C. Nuts** (chopped)
- **1 - 1/2 tsp. Vanilla extract**

In heavy saucepan over low heat (or in top of a double boiler) melt chips with sweetened condensed milk and salt. Remove from heat, stir in nuts and vanilla. Spread evenly into wax paper lined 8 or 9 inch square pan. Chill 2 hours or until firm. Turn fudge on to cutting board; peel off paper and cut into squares. Store loosely covered at room temperature. Makes about 2 pounds.

Audrey Matthews

FOOLPROOF FUDGE

- **2 C. Sugar**
- **1 small can Evaporated Milk**
- **Chopped Nuts (optional)**
- **1 cube Margarine**
- **72 miniature Marshmallows**
- **6 oz. pkg. semi-sweet Chocolate Morsels**

Bring all above ingredients to a fast boil. Boil exactly 4 minutes stirring continuously. Stir in chocolate morsels. Hand beat a couple of minutes and pour into 9x9x2 buttered dish. Cool. Cut into chunks. Makes about 2 pounds.

Leticia Montes

WALNUT CREAM CANDY

(MICROWAVE)

- **1 - 1/2 C. granulated Sugar**
- **1/2 C. Sour Cream**
- **3 C. Walnut Halves**
- **2 tsp. Vanilla**

Mix sugar and sour cream in glass dish, blend well. Microwave on high power for 7 minutes, stopping oven and stirring every 3 minutes. Stir in nuts and vanilla. Continue to stir until creamy. Turn out quickly onto lined foil and separate into pieces. When cool, candy will become crisp. Store in tightly closed container.

Jeanette Holmes

PEANUT BRITTLE

- **3 C. raw Peanuts**
- **1 - 1/4 C. Corn Syrup**
- **3 T. Butter**
- **1 tsp. Salt**
- **3 C. Sugar**
- **1/2 C. Water**
- **2 tsp. Baking Soda**

Grease several large pans or cookie sheets. Boil sugar, corn syrup and water over medium heat until thread spins. (When you lift the stirring spoon, the drop of sugar mixture will leave a fine candy thread behind as it drops back into pan.) Add peanuts and stir continuously until mixture turns golden brown. Remove from heat. Quickly stir in butter, salt and soda. Pour onto greased pans. Spread to desired thickness with greased spatula to make thin and crisp. (As it cools, you can grasp edges with buttered fingers and pull slightly to stretch even further.) Cool, then break into irregular pieces.

Esther E. Blake and Judy Manka

MICROWAVE PEANUT BRITTLE

- **1 C. raw Peanutt**
- **1 C. Sugar**
- **1/2 C. White Corn Syrup**
- **1/8 tsp. Salt**
- **1 tsp. Baking Soda**
- **1 tsp. Vanilla**
- **1 tsp. Butter**

In a 1-1/2 quart casserole, stir together peanuts, sugar, syrup and salt. Cook 8 minutes at high setting stirring well after 4 minutes. Add butter and vanilla. Cook 1 minute longer at high. Add baking soda and quickly stir until light and foamy. Immediately pour onto lightly buttered baking sheet. Spread out thin. When cool, break into pieces. Never fails.

Leona Kilian

ROCKY ROAD CANDY

- **12 oz. Chocolate Chips**
- **14 oz. Eagle Brand Milk**
- **2 T. Butter or Margarine**
- **2 C. Walnuts** (chopped)
- **1 - 10 1/2 oz. miniature Marshmallows**

Melt chocolate chips, Eagle Brand milk and margarine in microwave. Then mix in all otheringredients. Then put in buttered 13x9 inch pan and cool about 2 hours or longer.

Loretta Harpster

NO COOK RUM TIPSIES

- 1-1/4 C. Vanilla Wafer (finely crushed in plastic bag with rolling pin)
- 1/2 C. Confectioner's Sugar
- 1 T. unsweetened Cocoa
- 2 T. light Rum
- 1/4 C. Walnuts (finely chopped)
- 1-1/2 T. dark Corn Syrup

Mix dry ingredients. Add corn syrup and rum. Blend well. Shape into 1 inch balls. Roll in additional confectioner's sugar. Makes about 1 1/2 dozen. Can substitute bourbon for rum. Make coffee flavored candies by substituting 1 tablespoon instant coffee for cocoa.

Esther E. Blake

STRAWBERRY CANDIES

- 2 - 3 oz. pkgs. Strawberry Jello (dry)
- 1 C. Coconut (grated)
- 3/4 C. Bordens Sweetened Condensed Milk
- 1/2 tsp. Vanilla
- Slivered Almonds
- 1 C. Walnuts (finely chopped)
- 1/4 tsp. Red Food Coloring
- red Sugar Crystals

Mix jello, milk, coconut, walnuts, vanilla and food coloring. Let stand for 1 hour. Form into pecan sized balls and roll in red sugar crystals. Shape into "strawberries". Dye slivered almonds with green food coloring. Stick dyed almonds into top of "strawberries". Cover and refrigerate. Make excellent garnishes for mixed candy/sweet treat plates. Makes 2-1/2 dozen "strawberries".

Esther E. Blake and Ricki Tebaldi

PLAY DOUGH

- 1/2 C. Salt
- 1-1/2 C. Flour
- 2 T. Cream of Tartar
- 1 T. Vegetable Oil
- 3/4 C. boiling Water

Add water mixed with food coloring to above ingredients. Knead until well mixed. More flour may be needed. Store in a plastic bag in refrigerator or cupboard.

Leontine Hall

DILL PICKLES

- 2 C. Water
- 1 C. White Vinegar
- 1 T. Salt
- 1/2 T. Garlic Salt
- 1/4 T. Alum

Bring to boil, pour over cucumbers that have been packed in bottles stuffed with plenty of dill and seal. Stand in very hot water for a few minutes helps seal.

Bev Garvey

First Federal

Savings Bank of Washington

911 EDISON / P.O. BOX 856
SUNNYSIDE, WASHINGTON 98944
TELEPHONE (509) 837-8008

Since 1890

FSLIC

QUILTING
Outline, Pantoquilt or Custom Design
PAD and LINING IN STOCK

MB Upholstery

Quality Service Since 1963
805 W. Hwy. 12 • Grandview • (509) 882-2089

FORD MERCURY

DON CHAMBERS
Sales Representative

Tom Denchel Ford Country
Gap Road, Exit 80 Off I-82
Prosser, Washington 99350
Bus. (509) 786-2155 • Res. (509) 786-1606
Toll Free 1-800-762-3673

Emerald Acres

Mel Newhouse

P.O. Box 419
Sunnyside, WA 98944
509/837-6787

COOKING TERMINOLOGY

EQUIVALENTS

3 tsp.	1 tbsp.
4 tbsps.	1/4 cup
5-1/3 tbsps.	1/3 cup
8 tbsps.	1/2 cup
10-2/3 tbsps.	2/3 cup
12 tbsps.	3/4 cup
16 tbsps.	1 cup
1/2 cup	1 gill
2 cups	1 pt.
4 cups	1 qt.
4 qt.	1 gal.
8 qt.	1 peck
4 pecks	1 bu.
16 ozs.	1 lb.
32 ozs.	1 qt.
8 ozs. liquid	1 cup
1 oz. liquid	2 tbsps.

WEIGHTS and MEASURES

Baking powder
1 cup = 5 1/2 ozs.
Cheese, American
1 lb. = 2 2/3 cups cubed
Cocoa
1 lb. = 4 cups ground
Coffee
1 lb. = 5 cups ground
Corn meal
1 lb. = 3 cups
Cornstarch
1 lb. = 3 cups
Cracker crumbs
23 soda crackers = 1 cup
15 graham crackers = 1 cup
Eggs
1 egg = 4 tbsps. liquid
4 to 5 whole = 1 cup
7 to 9 whites = 1 cup
12 to 14 yolks = 1 cup

Flour
1 lb. all-purpose = 4 cups
1 lb. cake = 4-1/2 cups
1 lb. graham = 3-1/2 cups
Lemons, juice
1 medium = 2 to 3 tbsps.
5 to 8 medium = 1 cup
Lemons, rind • 1 lemon = 1 tbsp. grated
Oranges, juice
1 medium = 2 to 3 tbsps.
3 to 4 medium = 1 cup
Oranges, rind • 1 - 2 tbsps. grated
Gelatin
3-1/4 oz. pkg. flavored - 1/2 cup
1/4 oz. pkg. unflavored - 1 tbsp.
Shortening or Butter • 1 lb. = 2 cups
Sugar
1 lb. brown = 2-1/2 cups
1 lb. cube - 96 to 160 cubes
1 lb. granulated = 2 cups
1 lb. powdered = 3-1/2 cups

HOW TO CONVERT TO METRIC SYSTEM

Length

When You Know:	*Multiply by:*	*To Find:*
millimeters	0.04	inches
centimeters	0.4	inches
meters	3.3	feet
kilometers	0.6	miles
inches	2.54	centimeters
feet	30	centimeters
yards	0.9	meters
miles	1.6	kilometers

Weight

When You Know:	*Multiply by:*	*To Find:*
grams	0.035	ounces
kilograms	2.2	pounds
ounces	28	grams
pounds	0.45	kilograms

Volume

When You Know:	*Multiply by:*	*To Find:*
milliliters	0.2	teaspoons
milliliters	0.07	tablespoons
milliliters	0.03	fluid ounces
liters	4.23	cups
liters	2.1	pints
liters	1.06	quarts
liters	0.26	gallons
teaspoons	5	milliliters
tablespoons	15	milliliters
fluid ounces	30	milliliters
cups	0.24	liters
pints	0.47	liters
quarts	0.95	liters
gallons	3.8	liters

Temperature

When You Know:	*Multiply by:*	*To Find:*
degrees Celsius	9/5, and add 32 degrees	Fahrenheit
degrees Fahrenheit	5/9 (after subtracting 32)	degrees Celsius

STEAK COOKING CHART

-To Prepare Your Steaks-

Thaw in refrigerator, bring meat to room temperature before cooking. You can successfully cook frozen steaks. Start by searing both sides to seal in juices. Then reduce heat for slow cooking to allow the inside to thaw. Follow the chart below, but allow about twice the cooking time for frozen steaks.

For juicier and more flavorful steaks, tongs should be used when handling or turning. Cooking units vary of course and it is always advisable to run your own tests when cooking steaks. The chart below is a guide.

The cooking times below are for fully thawed steaks.
Filet Mignons take one to two minutes less total time to cook.

Cooking Instructions		Red-Hot Charcoal 2 3/4" from heat source		Pre-heated oven broiler 2" from heat source	
Thickness	Doneness	First side	After turning	First side	After turning
3/4"	Rare	4 Minutes	2 Minutes	5 Minutes	4 Minutes
	Medium	5 Minutes	3 Minutes	7 Minutes	5 Minutes
	Well	7 Minutes	5 Minutes	10 Minutes	8 Minutes
1"	Rare	5 Minutes	3 Minutes	6 Minutes	5 Minutes
	Medium	6 Minutes	4 Minutes	8 Minutes	6 Minutes
	Well	8 Minutes	6 Minutes	11 Minutes	9 Minutes
1 1/4"	Rare	5 Minutes	4 Minutes	7 Minutes	5 Minutes
	Medium	7 Minutes	5 Minutes	8 Minutes	7 Minutes
	Well	9 Minutes	7 Minutes	12 Minutes	10 Minutes
1-1/2"	Rare	6 Minutes	4 Minutes	7 Minutes	6 Minutes
	Medium	7 Minutes	6 Minutes	9 Minutes	7 Minutes
	Well	10 Minutes	8 Minutes	13 Minutes	11 Minutes
1-3/4"	Rare	7 Minutes	5 Minutes	8 Minutes	7 Minutes
	Medium	8 Minutes	7 Minutes	9 Minutes	8 Minutes
	Well	11 Minutes	9 Minutes	14 Minutes	12 Minutes

If you prefer to cook your steaks in your conventional oven, do not thaw, and preheat oven to 450 degrees. As a guide for medium-rare steaks allow approximately:

10-11 minutes per side for an 8 oz. Filet of Prime Rib
12-13 minutes per side for an 8 oz. Top Sirloin
9 minutes per side for an 11 or 12 oz. Boneless Strip Sirloin
10-11 minutes per side for a 6 oz. Filet Mignon

Because ovens may vary in the amount of heat produced and the best distance to place the meat from the burners, tests on your own equipment are valuable.

A HANDY SPICE AND HERB GUIDE

Allspice - a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

Basil - the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamp chops and poultry.

Bay Leaves - the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

Caraway - the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

Dill - the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

Mace - the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

Marjoram - an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (Monosodium Glutamate) - is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

Oregano - a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. USES: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

Paprika - a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

Poppy - the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

Rosemary - an herb (like curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

Sage - the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

Thyme - the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

Turmeric - a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

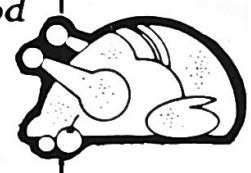
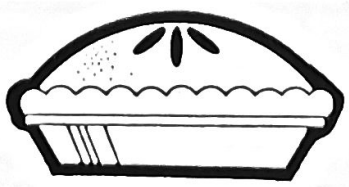
Things You Should Know About Meat, Poultry or Seafood

Meats are a substantial part of all homemakers shopping bill. Every meal should be planned very carefully and the best possible cut of meat for your money should be selected. The following chart should help you in not only selecting the best cut of meat, recommended by the U.S. Department of Agriculture cutting chart, but also the proper amount of meat to serve.

How Much To Buy

	Meat	Weight or Measure	No. of Servings
BEEF	Round Steak	1 pound	3 to 4
	Porterhouse Steak	1 pound	2
	Sirloin Steak	2 pounds	4
	Chuck Roast	2 pounds	4 to 6
	Rib Roast (bone in)	4 pounds	8
	Short Ribs	1 pound	1 to 2
	Stew Meat	1 pound	4 to 5
	Hamburger	1 pound	4
POULTRY	Chicken		
	Fryers	2½ to 3½ pounds	3 to 5
	Broilers	1 to 2½ pounds	2 to 3
	Roasters	2¾ to 7 pounds	4 to 10
	Turkey	8 pounds	16
FISH	Steaks	1 pound	3
	Fillets	1 pound	4
	Whole Fish	1 pound	1
SHELLFISH	Lobster (tails)	1 pound	2
	Lobster (cooked meat)	1 pound	2
	Clams (Shucked)	1 pint	3
	Shrimp (cooked)	1 pound	5 to 6
	Oysters (schucked)	1 pint	3
	Oysters (cooked)	1 pound	6
	Scallops	1 pound	6
VEAL	Cutlet	1 pound	3
	Chops	3 chops per pound	3 to 4
	Roast	2 pounds	6

LEAVES, WEEDS & OTHER GOOD THINGS

Use This Herb →	GINGER	MARJORAM	OREGANO	SAGE	TARRAGON
When You Fix: ↓	Aromatic pungent root with warm flavor-sold fresh, dried or ground	Aromatic odor, potent flavor	Strong aromatic odor, bitter taste, whole or ground	Pleasant aromatic odor and warm, bitter taste. Used fresh & dried	Aromatic leaves, with hot pungent flavor
Meats, Casseroles	Pot roast, Pork, Veal, Beef Casseroles	Stuffing for all meats, Ragouts, Stew, Beef, Veal, Pork Roasts, Lamb, Sausage	Pork, Veal and Lamb dishes, Meat Loaf, Stews, Chili	Stuffing for meat dishes, Veal and Pork dishes, Pork roast, Sausage Hamburgers	Beef and Veal dishes
Poultry, Seafood 		Chicken and fish dishes, Stuffed fish, Fish chowder	Roast duck, Fish chowder	Poultry	Fish and chicken dishes, Chicken cacciatore, Lobster
Vegetables, Pickles, Preserves	Pickles, Preserves, Chutney, Vegetable combos	Scalloped potatoes and tomatoes, Dressing for broccoli, cabbage, spinach	Hash brown pototoes, Dried beans, Lentils	Vegetable loaves, Beans, Tomatoes	Potatoes, Tomatoes, Beets, Spinach, Pickles
Eggs and Cheese		Egg salad, Egg dishes, Cheese dishes	Sprinkle on top of dishes with cheeses	Fresh cheese, Cheese combo dishes	Eggs Benedict, Egg and Cheese dishes
Rice, Spaghetti, Noodles		Spaghetti sauce	Spaghetti with meat sauce, Pizza		
Soups, Salads, Sauces	Soups, Chicken broth, Gravies, Fruit salad, Whipped cream	Soups, Salad dressing, Green vegetables, salads	Vegetable and Fish dishes	Salads	Tartar sauce, Sweet-sour sauce, Fish sauces, Green salads, Aspics
Breads, Pies, Cakes	Cakes, Soft cookies and crisp snaps, Pie crust and filling				

TERMS USED IN COOKING

Appetizer - A small serving of food served before or as the first course of a meal.
Aspic - A transparent jelly, usually meat, which has been boiled down to become firm when cold.
Batter - A mixture of flour or liquid that can be beaten or stirred.
Bisque - A rich thick cream soup made from fish.
Blanch - To place fruits or nuts in boiling water to remove skins, also to dip vegetables in boiling water in preparation for freezing, canning or drying.
Bouillabaise - A chowder made from several varieties of fish and wine.
Bouillon - Clear soup made from lean beef or chicken.
Braise - To brown meat or vegetables in hot fat, then to cook slowly in small amount of liquid.
Caramel - Burnt sugar syrup used for coloring and flavoring. Also a chewy candy.
Chicory - A plant root that is cut into slices, dried and roasted into coffee. The plant leaves are used for salad and sometimes called curly endive.
Cider - The juice from pressed apples used as a beverage or to make vinegar.
Clarify - To make a liquid clear by adding beaten egg white and egg shells. The egg coagulates in hot liquid and cloudiness adheres to it. The liquid is then strained.
Cobbler - A fruit pie with a rich biscuit dough made in a deep-dish.
Cocktail - An appetizer served before or as the first course of a meal. An alcoholic beverage served before the diner; or cut shellfish with tart sauce served at the start of a meal.
Cracklings - Crisp particles left after fat has been fried out.
Croquettes - Chopped meat held together by eggs, shaped and dipped into crumbs then fried.
Dough - A mixture of flour and liquid that is stiff enough to be kneaded.
Drippings - Liquids resulting from meat being cooked.
Entree - A dish served between the chief courses, before the roast.
Fondue - A dish made of cheese, eggs, etc.
Fritters - Vegetables or fruit covered with batter then fried in deep fat.
Frosting - A sugar that has been cooked and used to cover cakes, and other foods.
Giblets - The liver, gizzard or heart of poultry.
Hors d'Oeuvres - Tart, salty or crisp foods served as appetizers.
Infusion - Liquid taken from tea, herbs or coffee.
Julienne - Food cut into very thin strips.
Macedoine - A mixture of fruits or vegetables.
Marinate - To let foods stand in an acid mixture of oil and vinegar, flavored with spices and herbs.
Mince - To cut foods in very fine pieces.

QUANTITY COOKING

Food	*25 Servings*	*100 Servings*
MEAT, POULTRY OR FISH		
Beef and veal (roasted)	10 lbs.	40 lbs.
Fish, large whole	13 lbs.	50 lbs.
Fish, fillets or steaks	7-1/2 lbs.	30 lbs.
Ham (roasted)	10 lbs.	30 lbs.
Hamburger	9 lbs.	35 lbs.
Meat Loaf	5 lbs.	18 lbs.
Pork Rib Roast	10 lbs.	36 lbs.
Pork Chops and Veal Cutlets	9 lbs.	30 lbs.
Turkey or Chicken (roasted)	16 lbs.	50 to 75 lbs.
SANDWICHES		
Bread	50 slices	200 slices
Butter	1/2 lb.	1-1/2 lbs.
Mayonnaise	1 cup	4 to 6 cups
Mixed Filling (meats, eggs, fish)	1-1/2 qts.	5 to 6 qts.
Lettuce	1-1/2 heads	5 to 6 heads
SALADS, CASSEROLES		
Potato Salad	4-1/4 qts.	4-1/2 gals.
Scalloped Potatoes	4-1/2 qts.	17 qts.
Spaghetti	1-1/4 gals.	5 gals.
Baked Beans	3/4 gals.	2-1/2 gals.
Jello Salad	2 qts.	2-1/2 gals.
Lettuce (large heads)	4 heads	12 heads
VEGETABLES		
Beets (fresh)	5 lbs.	20 lbs.
Beets (canned)	1 No. 10	4 No. 10
Cabbage (shredded)	5 lbs.	20 lbs.
Carrots (cooked)	6 lbs.	24 lbs.
Corn (canned)	3 No. 2	2 No. 10
Corn (frozen)	3 40-oz. pkgs.	10 40-oz. pkgs.
Peas (fresh)	18 lbs.	70 lbs.
Peas (frozen)	3 40-oz. pkgs.	10 40-oz. pkgs.
Sweet Potatoes (canned)	1 No. 10	4 No. 10
Sweet Potatoes (fresh)	7 lbs.	24 lbs.

SUBSTITUTIONS FOR INGREDIENTS

1 tablespoon cornstarch (for thickening) ..... 2 tablespoons flour.

1 cup sifted cake flour ..... 1 cup minus 2 tablespoons sifted all-purpose flour.

1 cup sour milk ..... 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred.

1 square chocolate (1 ounce) ..... 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.

1 cup sifted all-purpose flour ..... 1 cup plus 2 tablespoons sifted cake flour.

1 cup sweet milk ..... 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.

1 cup cream, sour, thin ..... 3 tablespoons butter and 3/4 cup milk in sour milk recipe.

1 whole egg ..... 2 egg yolks for custards.

1 cup molasses ..... 1 cup honey.

1 package active dry yeast ..... 1 cake compressed yeast.

1 tablespoon instant minced onion, dehydrated ..... 1 small fresh onion.

1 tablespoon prepared mustard ..... 1 teaspoon dry mustard.

LOWER VALLEY CRISIS & SUPPORT SERVICES

P.O. BOX 93 • SUNNYSIDE, WASHINGTON 98944 • 509/837-6689

A United Way Agency

We Need Your Help
You May Need Our Help
PLEASE JOIN US!

MEMBERSHIP FEES:

$100 or more	- Sponsor
$ 50 to $99	- Donor
$ 10 to $49	- Member

Name: _____

Address: _____

City: _____

Phone: _____

PLEASE SEND TO: P.O. BOX 93, SUNNYSIDE, WA 98944

Who's Cooking ---Cookbook

HOW MANY?: _____ $10.00 includes postage and handling

Name: _____

Address: _____

City: _____

Phone: _____

Amount Enclosed: _____

SEND TO: P.O. BOX 93, SUNNYSIDE, WA 98944

PARENTS' GLOSSARY OF KIDS' KITCHEN TERMS

Appetizing: Anything advertised on TV.
Boil: The point a parent reaches upon hearing the automatic "yuk" before a food is even tasted.
Casserole: Combination of favorite foods that go uneaten because they are mixed together.
Chair: Spot left vacant by mid-meal bathroom visit.
Cookie (Last One): Item that must be eaten in front of a sibling.
Crust: Part of a sandwich saved for the starving children of: China, India, Africa or Europe (check one).
Desserts: The reason for eating a meal.
Evaporate: Magic trick performed by children when it comes time to clear the table or wash dishes.
Fat: Microscopic substance detected visually by children on pieces of meat they do not wish to eat.
Floor: Place for all food not found on lap or chair.
Fork: Eating utensil made obsolete by the discovery of fingers.
Fried Foods: Gourmet cooking.
Frozen: Condition of children's jaws when spinach is served.
Fruit: A natural sweet not to be confused with dessert.
Germs: The only thing kids will share freely.
Kitchen: The only room not used when eating crumbly snacks.
Leftovers: Commonly described as "gross".
Liver: A food that affects genes, creating a hereditary dislike.
Lollipop: A snack provided by people who don't have to pay dental bills.
Macaroni: Material for a collage.
Measuring Cup: A kitchen utensil that is stored in the sandbox.
Metric: A system of measurement that will be accepted only after forty years of wandering in the desert.
Napkin: Any worn cloth object, such as shirt or pants.
Natural Food: Food eaten with unwashed hands.
Nutrition: Secret was waged by parents using direct commands camouflage, and constant guard duty.
Plate: A breakable Frisbee.
Refrigerator: A very expensive and inefficient room air conditioner.
Saliva: A medium for blowing bubbles.
Soda Pop: Shake 'N Spray.
Table: A place for storing gum.
Table Leg: Percussion instrument.
Thirsty: How your child feels after you've said your final "good night".
Vegetable: A basic food known to satisfy kid's hunger - but only by sight.
Water: Popular beverage in underdeveloped countries.

18 2
$ .35